

DINNERLY



Skillet Potato-Cheddar & Bacon Hash with Baked Eggs



30min



2 Servings

What isn't to love about this dish? Repeat after us: potato-cheddar & bacon hash with peppers, onions, scallions, and baked eggs. Tell us your mouth didn't just water by imagining that first bite of a crispy, cheesy tater—we bet you can't! To make this brunch an even bigger home-run, we added a drizzle of our fan favorite Buffalo sauce. We've got you covered!

WHAT WE SEND

- 2 (½ lb) russet potatoes
- 1 bell pepper
- 1 yellow onion
- 4 oz pkg thick-cut bacon
- 2 scallions
- ¼ oz granulated garlic
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 (1 oz) Buffalo sauce

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 3-4 large eggs ³

TOOLS

- microwave
- medium ovenproof skillet

ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 550kcal, Fat 35g, Carbs 31g, Protein 28g



1. Cook potatoes

Preheat oven to 400°F with a rack in the center.

Scrub **potatoes** and cut into ½-inch pieces. Place in a microwave-safe bowl and cover with a damp paper towel; microwave until just softened, 3–5 minutes.

Halve **pepper**; discard stem and seeds and cut into ½-inch pieces. Thinly slice **half of the onion** (save rest for own use). Cut **bacon** into 1-inch pieces.



4. Bake eggs & serve

Make 3–4 wells in **veggie mixture** (depending on how many eggs you're using). Sprinkle **all of the cheese** over top and crack **1 large egg** into each well. Bake on center oven rack until egg whites are set and cheese is melted, 10–15 minutes.

Serve **potato-cheddar hash** garnished with **scallion dark greens** and a **drizzle of Buffalo sauce**. Enjoy!



2. Cook bacon

Trim ends from **scallions**; thinly slice, keeping dark greens separate for serving.

Place **bacon** in a medium ovenproof skillet over medium-high. Cook, stirring occasionally, until golden brown and crisp, 5 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate. Reserve bacon fat in skillet.



5. ...

What were you expecting, more steps?



3. Cook veggies

To skillet with **reserved bacon fat**, add **potatoes, peppers, and onions**. Cook over medium-high, stirring occasionally, until potatoes are browned and peppers and onions are softened, 8–10 minutes. Season to taste with **salt** and **pepper**. Stir in ½ **teaspoon granulated garlic** and **scallion whites and light greens**; cook until fragrant, 30 seconds more. Stir in **bacon**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!