

Sunny Side Skillet Dish

Ingredients:

- 3 - 8oz. baking potatoes, peeled & shredded
- 1 - tbsp. butter
- 2 - tbsp. vegetable oil
- 1 - red bell pepper, diced
- 1 - medium onion, diced
- 1 - clove of garlic, minced or pressed
- 6 - large eggs
- 1/2 - tsp. salt, divided
- 1/4 - tsp. pepper
- 1 - cup pre cooked crumbled sausage or bacon (OPTIONAL)

Directions:

1. Place shredded potatoes in a bowl, add water to cover them. Soak for 5 minutes, drain & pat dry.
2. Melt butter, with oil in a 10" cast iron skillet over medium heat. (350F) Add bell pepper & onion, sauté 3-5 minutes until tender. Add garlic, sauté for 1 minute. Stir in potatoes & 1/4 tsp. salt, stirring often for 10 minutes until potatoes are tender & golden. OPTIONAL: Add precooked meat, if desired.
3. Remove from heat. Make 6 indentations in mixture, using the back of a spoon. Break 1 egg into each indentation. Sprinkle eggs with pepper and remaining salt. 4. Cover & bake at 350F for 12-15 minutes, or until eggs are set. Serve hot.