

Bacon & Egg Stuffed Baked Potatoes

by Jamie @ Love Bakes Good Cakes

Prep Time: 10 minutes

Cook Time: 25 minutes

Yield: 4 servings

Ingredients

- 4 large baking potatoes, scrubbed and baked
- 4 large eggs
- 1 cup Cheddar cheese, shredded
- 8 slices bacon, cooked, drained, and chopped
- 3 green onions, chopped
- Salt and pepper, to taste
- Sour cream and/or salsa, for serving (optional)

Instructions

1. Preheat oven to 350°F. Lightly spray a rimmed baking sheet with cooking spray and set aside.
2. Carefully cut the top portion off of a baked potato. Scoop out the filling, leaving about ¼-inch of potato around the sides. Discard the potato filling or save for another use. Place the potatoes on prepared baking sheet.
3. Crack an egg into each shell (If you prefer your eggs scrambled, whisk the egg in a small bowl then dump into the potato shell). Top each egg with shredded cheese, bacon, green onions and salt and pepper.
4. Bake potatoes for 20-25 minutes, or until the eggs are set. Serve immediately.