



Cheese & Bacon Potato Egg Nests

2 servings
45 minutes

Ingredients

- 2 Red Potato (large, shredded)
- 1 tbsp Butter (melted)
- Sea Salt & Black Pepper (to taste)
- 4 slices Bacon
- 1 1/3 tbsps Pesto
- 1/2 cup Baby Spinach
- 2 Egg
- 3/4 oz Cheddar Cheese (shredded)

Directions

- 1 Preheat the oven to 400°F (205°C). Line a baking sheet with parchment paper.
- 2 Place the shredded potato between some paper towels and squeeze out the excess liquid. Transfer to a mixing bowl and add the melted butter. Stir to coat. Season with sea salt and pepper.
- 3 Form the potato mixture into rounds and flatten them out in the center with your fingers to create nests. Each one should be approximately five to six inches (13 to 15 cm) in diameter and a 1/2-inch (1 cm) tall.
- 4 Bake in the oven for 20 minutes. Meanwhile, cook the bacon on the stove to desired crispness. Chop it into smaller pieces once cooked.
- 5 Remove the potato nests from the oven and spread pesto over the middle of each one. Place the spinach on top of the pesto, then carefully crack an egg onto the spinach. Next, add the bacon pieces onto the egg white and sprinkle with the cheese. Repeat with each nest.
- 6 Return them to the oven to bake for another 15 minutes or until the eggs are set. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

Serving Size: One serving is one potato egg nest.

Dairy-Free: Use vegan butter and vegan cheese shreds instead.