Breakfast Scramble



Adapted • Shared by Steve Janowicz

Ingredients

• 1/4 cup extra-virgin olive oil
• 3 tablespoons unsalted butter
• 3 large russet potatoes, peeled and cut into 1/2-inch cubes (about 4 cups)
• 1/2 cup yellow onion, diced
• 1/2 cup green onion, chopped (white and light green parts)
• 1-1/2 teaspoons onion powder
• 1 teaspoon garlic powder
• 1 teaspoon Lawrys seasoning salt
• Black pepper to taste
• 8 eggs
• 6 slices turkey bacon, cooked and crumbled
• 1 cup cheddar cheese, grated
• 1/2 cup Jack cheese, grated

Instructions

1. Cook Turkey Bacon. Heat 2-3 tablespoons extra-virgin olive oil in a skillet over medium-high heat. Lower heat to medium-low and carefully lay the turkey bacon slices into the hot oil, cooking 3-4 slices at a time. Cook for 2-3 minutes on each side until crispy

2. Prep Potatoes. Peel and dice the potatoes. Boil the diced potatoes for about 4-5 minutes (depending on the size you cut them). They should still be hard when you remove them from the pot and drain them well. Don't over boil the potatoes or they won't turn out crispy when you fry them. Remove potatoes from heat and drain well.

3. Cook Potatoes. Heat the olive oil in a large skillet over medium-high heat (non-stick or cast iron skillets work best). Add the potatoes (boiled and drained well) to the oil and let them cook for 2-3 minutes or until they start to golden underneath. Stir the potatoes and let them cook for another 2-3 minutes until they brown some more. Continue to cook and stir over medium-low heat for another 10-15 minutes or until the potatoes are golden brown and crispy. The last 5 minutes of cooking, dollop in the butter and seasoning to the potatoes and stir. Move the potatoes to the sides of the skillet creating space in the center of the skillet to pour the eggs.

4. Scramble Eggs. In a medium bowl, crack the eggs and scramble them with a fork. Add 2 tablespoons butter to the skillet to melt before pouring in the eggs. Pour the eggs into the skillet and let them start to cook for a minute stirring them with a wooden spoon or a spatula. As the eggs start to scramble, fold in

the potatoes into the partially cooked egg.

5. Add Bacon And Cheese. Sprinkle in the chopped and crumbled turkey bacon and stir. As the eggs are more cooked through, sprinkle in the cheese and stir until the cheese melts.

6. Enjoy. Remove from heat before the egg starts to over cook and turn brown. You want soft fluffy scrambled eggs mixed in with the potatoes.

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.