

EGG & BACON JACKET POTATOES



Moderate



60 minutes



Lunch/Side



04 Servings

INGREDIENTS

2 medium to large potatoes, scrubbed and pricked all over
2 tablespoons butter
4 slices cooked bacon
4 medium eggs
½ cup shredded cheddar
thinly sliced chives (optional)
salt and pepper to taste



COOKING STEPS

Preheat oven to 400F.

Place potatoes directly on oven rack in the centre of the oven and bake for 40 to 45 minutes or until potatoes are tender through the centre. Remove and allow potatoes to cool for about 15 minutes.

Slice each potato in half lengthwise and hollow each half out, scooping the potato flesh into a mixing bowl.

Turn each potato half over and carefully slice the bottoms with a knife (making sure not to slice through the hollowed centres) so each potato is level. Add butter to the potato and mash together until smooth. Season with salt and pepper and stir together.

Spread 1 tablespoon of potato mixture into the bottom of each hollowed potato skin and sprinkle with 1 tablespoon cheese. Add 1 slice of bacon to each half and top with a raw egg.

Place potatoes onto a baking sheet and return to the oven. Lower oven temperature to 375F and bake potatoes until egg whites just set and yolks are still runny, 18 to 24 minutes.

Top each potato with a sprinkle of the remaining cheese, season with salt and pepper and finish with sliced chives (optional).