



SWEET POTATO BREAKFAST SKILLET WITH BACON

1 bag Bako Sweet™ sweet potatoes
12 oz of bacon, cut into 1-inch pieces
4 cups diced zucchini
1 cup chopped onion
1 red bell pepper, chopped
6 large eggs
Black pepper, to taste



1. In a 12-inch cast iron skillet (*I use and recommend this pan*), cook the bacon pieces over medium-low heat until crisp (*cooking the bacon at a lower temperature will render more fat*).
2. Use a slotted spoon to remove the cooked bacon from the pan.
3. Pre-heat oven to 400°F.
4. Increase heat to medium-high and carefully place the diced sweet potatoes in the hot oil. Cook the sweet potatoes without stirring until the bottom of the cubes start to turn golden brown (*this can take several minutes*). Stir and cook until the cubes just start to soften.
5. Increase heat to high and add the zucchini, onion, and bell pepper to the skillet. Cook until the vegetables are just starting to soften.
6. Stir in bacon pieces. Remove from heat.
7. Make 6 wells in the potato and veggie mixture; break one egg into each well.
8. Place skillet in the oven and bake for 9-14 minutes, or until the eggs are set. Serve immediately.

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Another delicious choice from Country Sweet Produce