



Breakfast Potato Skillet

PREP TIME

15 min

COOK TIME

15 min

TOTAL TIME

30 min

SERVINGS

4

COST

\$

COURSE

Breakfast

INGREDIENTS

- 1 cup ham, diced (optional)
- 1 Tbsp canola oil
- 2 medium potatoes diced or 2 can diced potatoes drained, or 1 bag frozen potatoes diced or shredded
- 1 bell pepper, chopped
- 1 onion, chopped
- 4 eggs
- ½ tsp salt
- dash of peper
- ½ cup cheese, shredded

INSTRUCTIONS

1. Heat oil in a large skillet over medium heat
2. Add potatoes, pepper, and onion to the skillet. Cook, stirring frequently, until golden brown and tender.
3. In a separate bowl, beat the eggs. Add salt and pepper to the eggs.
4. When vegetables are cooked, add the eggs and meat (if using) to the pan.
5. Stir over low heat until the eggs are set.
6. Sprinkle with cheese, cover, and cook until cheese has melted.

COOKING WITH KIDS!



Follow these tips for ideas on how to include your kids while making this recipe

1. Younger kids can help with beating the eggs or sprinkling with cheese
2. Older kids can help with stirring the ingredients in the pan. Be sure to supervise!