

Breakfast-Stuffed Potatoes



Baked Potatoes:

2 large baking potatoes
Olive oil & salt

Preheat oven to 425 degrees. Scrub potatoes thoroughly and pat dry. Prick each potato with a fork a few times. Rub each potato with olive oil and sprinkle with salt. Place on a foil lined baking sheet and bake for 45-60 min, or until tender.

Scrambled Eggs:

3 large eggs
1 slice American cheese, in pieces
3 Tbsp water
Seasoning salt

While the potatoes are cooking, cook your sausage and scrambled eggs.

Filling:

3 Tbsp lite sour cream
1/4 c grated Parmesan cheese
1/2 c shredded sharp cheddar cheese, divided
1/2 lb Jimmy Dean breakfast sausage, cooked
1 green onion, sliced
Salt to taste
Scrambled eggs (see above for recipe)
Bacon Bits

Make a slit across the top of each potato and push ends together to open nicely. Scoop out the potato insides, put in a bowl and stir in the eggs, sausage, sour cream, onion, salt and cheeses (save a little of the cheddar for a topping.) Spoon the mixture back into the potato skin. Sprinkle with reserved cheddar and bacon bits. Arrange on a baking sheet and cook at 400 degrees for 15 minutes or until filling is hot.