

Breakfast Baked Potatoes

Ingredients:

baked potatoes, slightly cooled (see below)

melted non-dairy butter

seasoning salt and pepper

shredded (soy) cheddar cheese

eggs

additional fillings of your choice: sautéed vegetables, green onions, bacon, ham, etc.



Instructions:

Bake your potatoes:

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.

Cool oven to 350 degrees. Slice a layer off the top of each potato. Use a grapefruit spoon to gently scoop out insides, leaving a thin layer of potato against the skin. Reserve scooped potato for another use. Brush inside of each potato with melted butter and sprinkle with salt and pepper. Sprinkle a layer of shredded cheese into each potato and add fillings as desired (vegetables, diced meat, etc.) Fill each potato about 3/4 full.

Crack one egg into each potato. Sprinkle with a little more salt and pepper. Top with additional cheese and toppings. Bake for about 30 minutes or until the eggs are cooked.