

Hash Bacon Skillet

Ingredients:

- 10 Bacon Strips, diced
- 1 large yellow onion, diced
- 1 large carrot, shredded
- 1 green bell pepper, seeded and diced
- ½ cup Monterrey Jack cheese, shredded
- 1 tablespoon butter
- Black pepper
- Salt

Directions:

1. Cook the bacon in a large skillet until it becomes crispy, then drain it and set it aside.
2. Melt the butter with the remaining bacon fat then add the bell pepper and carrots. Cook for 6 to 8 mins, or until softened
3. Once the time is up, add the cooked bacon, a pinch of salt and pepper, then make 4 small holes for eggs
4. Crack each egg in half and season with some salt and pepper. Cook till done.

Calories: 421 | Total Fat 31.4 g | Protein: 25.4 g | Total Carbs: 8.5g | Servings 4