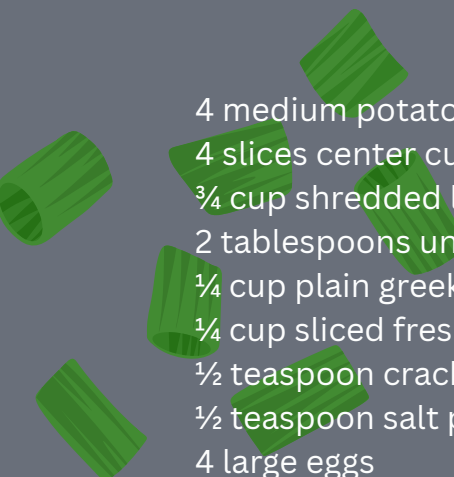
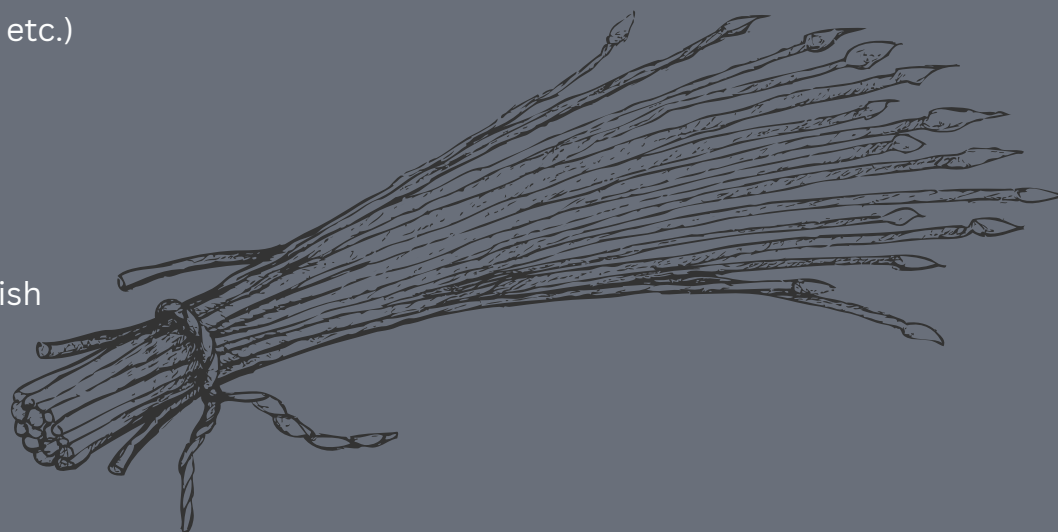


Roasted Baked Breakfast Potato

Several green vegetable slices, likely zucchini or cucumber, are arranged vertically on the left side of the ingredients list.

4 medium potatoes, scrubbed (sweet, red, russet, etc.)
4 slices center cut bacon, chopped
 $\frac{3}{4}$ cup shredded low-fat Cheddar cheese
2 tablespoons unsalted butter, cut into 8 cubes
 $\frac{1}{4}$ cup plain greek yogurt, plus more for garnish
 $\frac{1}{4}$ cup sliced fresh chives, plus more for garnish
 $\frac{1}{2}$ teaspoon cracked black pepper, plus more garnish
 $\frac{1}{2}$ teaspoon salt plus $\frac{1}{8}$ teaspoon, divided
4 large eggs
Olive oil



1. Preheat oven to 200°F. Using a fork, pierce potatoes all over. Place on a large microwave-safe plate. Microwave on High until the potatoes are easily pierced with a fork (~15-20 minutes), carefully flipping with a fork or tongs every 5 minutes. Transfer the potatoes to a cutting board and let rest until cool enough to handle.
2. Meanwhile, cook chopped bacon in a large nonstick skillet over medium heat, stirring occasionally, until crispy (8-10 minutes). Transfer to a paper towel-lined plate, reserving drippings in the pan.
3. Place cheese and the cubed butter in a large bowl. Cut a lengthwise slit down the center of each potato (do not cut all the way through); squeeze the sides to open. Using a spoon, scoop the flesh into the bowl, leaving a $\frac{1}{4}$ -inch layer of flesh on the skin. Roughly mash the potato flesh with a spoon until the butter and cheese are incorporated, but the potato is still chunky.
4. Stir Greek yogurt, chives, pepper, salt and the cooked bacon into the potato mixture; spoon the mixture into the potato shells. Place the stuffed potatoes on a small baking sheet; keep warm in the oven.
5. Heat olive oil over medium-low heat. Carefully crack 4 eggs into the pan, leaving space between them. Sprinkle the eggs with salt. Cover and cook until preferred doneness. Place a stuffed potato on 4 plates. Top each with an egg. If desired, garnish with Greek yogurt, chives and/or pepper.