

# Farmer's Breakfast

by Lemon Drop from A Recipe Reborn

- Prep time: 10 minutes
- Cook time: 40 minutes
- Serves 4 to 5 people

US	Ingredients	Metric
1 pound	potatoes	454 g
½ pound	(one medium sized) onion	227 g
5 slices	bacon	75 g
2 tbsp	light olive oil	30 mL
5	eggs, scrambled	5
1 tsp	kosher salt	6 g
1 tsp	freshly ground black pepper	2 g
1 tsp	parsley, finely chopped	0.5 g

1. Cut the potatoes, onion and bacon into 1.5" or 4 cm pieces. Rinse and dry the potatoes thoroughly.
2. Preheat the oven to 400°F/205°C.
3. In a [medium sized heavy-bottomed oven safe pan](#), heat the olive oil over medium-high heat.
4. Fry the potatoes until they are brown on one or two sides, about 3 minutes per side. Drain on paper towel.
5. Toss the bacon and the onion with the potatoes, place the pan in the oven and bake for 20 minutes.
6. Using [oven mitts](#), remove the pan from the oven.
7. [Stir](#) in the eggs, salt and pepper.
8. Return the pan to the oven and bake for 10 minutes, or until the eggs reach your desired level of doneness.
9. Garnish with parsley and serve.

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