

CHEESY BACON-POTATO SCRAMBLE

Prep Time: 25 Minutes - Start to Finish: 40 Minutes

Bacon, veggies, potatoes and cheese—everything that's sure to please! This simple skillet dish is great for a hearty breakfast, low-key brunch or everyone's favorite: breakfast for dinner.

8 slices bacon, chopped
6 green onions, sliced, white and green parts separated
1 cup diced red bell pepper (1 large)
2 cups water
2 tablespoons vegetable oil
1 box (7 oz) Betty Crocker™ Ham and Cheddar Potato Scrambles Kit
3 eggs, beaten

1. In 10-inch nonstick skillet, cook bacon over medium-high heat 5 to 7 minutes or until crispy. Using slotted spoon, transfer bacon to small bowl. Pour off all but 1 tablespoon bacon drippings from skillet; discard or reserve for another use.
2. Add green onion whites and bell pepper to bacon drippings in skillet; cook over medium-high heat 3 to 5 minutes, stirring frequently, until softened and beginning to brown on edges.
3. Add water, oil, potatoes and seasoning (from kit) to vegetables in skillet; stir well. Heat to boiling, stirring occasionally. Cover; reduce heat to medium-low. Simmer, without stirring, about 12 minutes or until liquid is mostly absorbed.
4. Increase heat to medium. Stir half of bacon into potato mixture; cook uncovered 2 to 4 minutes, stirring occasionally, until liquid is absorbed, and bacon is heated through.
5. Increase heat to medium-high. Push potato mixture to one side of pan. Add beaten eggs to bare side of pan; cook 1 to 2 minutes, stirring occasionally, until firm. Gently stir eggs into potato mixture; remove from heat.
6. Squeeze topping pouch (from kit) to soften; cut open. Squeeze topping over potato mixture. Top with remaining bacon and green onion greens.

5 servings (about 1 cup each)

About 1 Cup Calories 300 (Calories from Fat 160); Total Fat 17g (Saturated Fat 4.5g, Trans Fat 0g); Cholesterol 125mg; Sodium 640mg; Total Carbohydrate 24g (Dietary Fiber 3g, Sugars 6g); Protein 11g
% Daily Value: Vitamin A 25%; Vitamin C 35%; Calcium 10%; Iron 6%;
Exchanges: 1/2 Starch, 1 Other Carbohydrate, 1 Vegetable, 1 Medium-Fat Meat, 2 1/2 Fat
Carbohydrate Choice: 1.5

To cut a bell pepper, cut 1/2 inch off the top and bottom of the pepper, then stand upright. Cut one side of pepper from top to bottom, then lay pepper on its side. Cut all the way around the inside of the pepper to remove the seeds and membranes. Then cut or slice the pepper as desired.

Bacon varies tremendously in thickness. We used eight regular-cut 1-oz slices of bacon. If using thick-cut bacon, cook time may be longer. Want to use leftover cooked bacon instead of starting with raw bacon slices? You will need about 2/3 cup chopped cooked bacon. Use 1 tablespoon butter or vegetable oil in place of the bacon drippings.

