 **Cookie Cutter Egg in a Hole**

Per Serving:

1 slice white or whole wheat bread

1 egg

2 tsp olive oil or butter

Salt and pepper to taste

1. Cut out center of each bread slice, using a 2 ½ to 3 inch cookie or biscuit cutter, reserve cut outs.
2. Coat large nonstick skillet lightly with oil or butter.
3. Toast bread slices and cut outs on one side in skillet over medium low heat until golden about 5 minutes. Turn bread pieces over.
4. Break and slip an egg into center of each bread slice. Cover pan and cook slowly until whites are completely set and yolks begin to thicken but are not hard, 5 to 6 minutes. Season eggs with salt and pepper to taste and serve immediately.

 **Bacon and Egg Breakfast Grilled Cheese Sandwich**

Per Serving:

1 egg

1 Tbsp. milk or water

Salt and pepper

2 tsp butter, room temperature, divided

2 slices whole wheat or white bread, one side lightly buttered

1 slice cheese

2 slices bacon

1. In large fry pan cook bacon. Drain fat into bowl to cool before throwing cooled bacon fat away. Wipe out fry pan with paper towels.
2. In small fry pan heat butter over medium heat. Pour in egg mixture. As eggs begin to set, gently pull the eggs across the pan with a bent spatula or heat resistant rubber spatula to form large soft curds. Continue cooking, pulling, and folding eggs until thickened and no visible liquid egg remains. Do not stir constantly. Do not overcook eggs.
3. In large fry pan place 2 slices bread buttered side down.
4. Top evenly with scrambled eggs, cheese and bacon.
5. Cover with remaining bread, buttered side up.
6. Grill sandwiches over medium heat, turning once, until bread is toasted and cheese is melted, 2 to 4 minutes.

 **Fast Mexican Egg and Potato Breakfast Skillet**

Makes 4 Servings

1 T. olive oil

2 cups frozen potatoes O’ Brien

4 eggs

¼ cup milk or water

¼ tsp. salt

Pepper

½ cup shredded Mexican cheese blend

¼ cup salsa

¼ cup crumbled tortilla chips

1 T chopped fresh cilantro

1. Heat oil in large nonstick skillet over medium high heat until hot.
2. Add potatoes; cook, covered, stirring occasionally, until golden brown about 8 minutes.
3. Meanwhile beat eggs, milk, salt and pepper in a bowl until blended.
4. Reduce heat to medium
5. Pour eggs over potatoes in skillet, as eggs begin to set, gently pull the eggs across the pan with a bent spatula or heat resistant rubber spatula. Continue cooking until eggs are thickened and no visible liquid egg remains. Do not stir constantly. Do not overcook eggs.
6. Sprinkle with cheese. Remove from heat; cover pan and set stand until cheese is melted.
7. Dish up food and top with salsa, chips, and cilantro.