



SWICY CANDIED BACON BREAKFAST SKILLET

Anytime breakfast with serious character. Crispy roasted breakfast potatoes seared with yellow onions and red bell peppers, topped with pieces of irresistibly crisp, thick-cut roasted jalapeño agave candied bacon and an sunny-side-up egg.

Servings: 1

Prep Time: 40 minutes

Cook Time: 10 minutes

Ingredients

CANDIED JALAPEÑO AGAVE BACON:

8 thick-cut bacon strips

½ jalapeño

½ cup Organic Agave In The Raw® sweetener

BREAKFAST SKILLET:

1 tablespoon canola oil

2 cups breakfast potatoes

2 cups bell peppers

½ cup yellow onion

½ teaspoon salt

1 teaspoon pepper

2 pieces jalapeño agave pork belly bacon

1 egg

1 tablespoon scallion, sliced

Directions

1. For the candied bacon, preheat the oven to 375°F.
2. Roast the jalapeño on a sheet tray for 15-20 minutes, until the flesh starts wrinkling and is soft. Cut the top off the jalapeño and place it in a blender with agave. Blend until completely smooth and strain.
3. Lay the thick-cut bacon on a parchment-lined sheet tray with a rack. With a pastry brush, heavily brush the jalapeño agave onto the bacon and flip to brush both sides. Bake at 375°F for 30-40 minutes on a low fan until the bacon is crispy.
4. Heat oil in a large sauté pan over medium heat. Add onions, bell peppers, breakfast potatoes, salt and pepper to the pan. Sauté until onions are translucent and potatoes are cooked through. Remove from the pan and add to a bowl.
5. In the same pan, add more oil and cook the egg sunny side up until the white is set. Remove from the pan and place on top of the vegetables in the bowl.
6. Add two slices of jalapeño agave bacon to the bowl and top with sliced scallions.