



Mashed Breakfast Bacon Bowl

With Lamb's Supreme® Red Skin Mashed as the base, a simple poached egg and some bacon make this an easy meal to add to any menu.

INGREDIENTS

8 oz. (240 g) Lamb's Supreme® Red Skin Mashed (M22)

2 tbsp. (14 g) crispy bacon, chopped

2 tbsp. (7.5 g) parsley, chopped

2 eggs, poached

DIRECTIONS

- 1. Prepare the Lamb's Supreme ® Red Skin Mashed to manufacturer directions.
- 2. In a cup place 4 oz. (120 g) of mashed potatoes.
- 3. Top with 1 egg, poached and sprinkle with 1 tbsp. (7 g) crispy bacon, chopped.
- 4. Garnish with parsley, chopped

Yield

2 Portions