



Red Skin Mashed Breakfast Shell

Featuring two potato textures in one portable dish, these bites are perfect as an entrée or a side dish..

INGREDIENTS

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

2 ea. Lamb Weston® Fried Potato Skins (2200D)

2 eggs

1 oz. chopped bacon

1/2 oz. finely chopped parsley

Pinch of paprika

DIRECTIONS

1. Prepare the Lamb's Supreme® Red Skin Mashed and Lamb Weston® Fried Potato Skins to manufacturer's direction.
2. Poach two eggs.
3. Fill potato skins with red skin mashed and bits of chopped bacon.
4. Place a poached egg on each potato skin.
5. Add a pinch of paprika.
6. Garnish with finely chopped parsley.

Yield

1-2 Portions