

Bacon, Bean, and Egg Skillet from KellyintheKitchen

INGREDIENTS

3 slices of turkey bacon or regular bacon* (or however many it takes to line your skillet or baking dish)

1/4 cup refried beans (or, again, however much it takes to spread in the dish)

2 eggs

salt and pepper, to taste

shredded cheese, for sprinkling

A note about bacon: Cook your bacon halfway before you use it in the recipe. I didn't pre-cook mine, and when the whole thing was done, the bacon was just barely cooked. Still delicious, but it would have been even better if I had given it a few minutes on the stove or in the microwave. It just won't get the cooking love it needs when it's covered up by the beans and eggs. Do yourself a favor and pre-cook it.

DIRECTIONS

Preheat oven to 325 F.

Cook your bacon about 50% of the way. Then lay your pre-cooked bacon in the bottom of the pan, forming a base for the beans.

Spread the beans in a smooth layer all over the bacon, a little higher toward the sides of the pan and a little shallower in the center, where the eggs will go.

Crack the eggs into the center of the dish and sprinkle with salt, pepper, and cheese.

Bake until the eggs are set but the yolks are still runny, and be sure to watch them carefully so as not to overcook.