

BREAKFAST FOIL PACKS

INGREDIENTS:

1 ¼ LB RUSSET POTATOES, CUBED
2 CUPS BELL PEPPERS, CHOPPED
1 CUP ONION, CHOPPED
1 TBSP. OLIVE OIL
1 TSP. GARLIC POWDER
1 TSP. SMOKED PAPRIKA
SALT AND BLACK PEPPER TO TASTE
4 LARGE EGGS

DIRECTIONS:

1. PREHEAT OVEN TO 425 DEGREES.
2. IN A LARGE BOWL, COMBINE POTATOES, BELL PEPPERS, AND ONION. DRIZZLE WITH OIL, AND SPRINKLE WITH SEASONINGS. TOSS TO COAT.
3. CUT ALUMINUM FOIL INTO FOUR 8-INCH SQUARES. FOLD UP THE SIDES, PLACE ON A BAKING SHEET, AND SPRAY WITH NONSTICK SPRAY.
4. EVENLY DISTRIBUTE POTATOES AND VEGGIES AMONG THE FOIL PIECES. BAKE UNTIL SLIGHTLY BROWNED AND TENDER, ABOUT 30 MINUTES.
5. BREAK 1 EGG OVER THE CONTENTS OF EACH PIECE OF FOIL. BAKE UNTIL EGG WHITE IS COOKED THROUGH AND YOLK IS COOKED TO YOUR PREFERENCE, ABOUT 8 MINUTES.

