



BREAKFAST BREAD BOWL

What do you get when you mix eggs, bacon, cheese and bread? A morning to remember.

Ingredients

6 slices	Canadian bacon, chopped
4	Crusty hard rolls (4" wide)
¼ cup	Shredded cheddar cheese
4	Grade A Large Phil's Fresh Eggs
⅛ tsp.	Salt
⅛ tsp.	Pepper



Directions

STEP 1

Preheat oven to 350°F. In a small skillet, cook Canadian bacon over medium heat until browned.

STEP 2

Meanwhile, cut a thin slice off the top and hollow out the bottom of each roll, leaving a ½"-thick shell (save removed bread for another use); place shells on an ungreased baking sheet.

STEP 3

Place cheese, chopped bell pepper and Canadian bacon inside bread shells. Carefully break an egg into each; sprinkle eggs with salt and pepper. Bake 20-25 minutes or until egg whites are completely set and yolks begin to thicken but are not hard. Cover loosely with foil halfway through baking.