

Breakfast Skillet



Turkey

- 1/2 (12 ounce package) bacon, cut into 1 inch strips
- 1/4 cup chopped sweet onion
- 1 teaspoon dried minced garlic
- 1 pound ground turkey, or breakfast sausage

Potatoes

- 1/2 (12 ounce package) bacon, cut into 1 inch strips
- 1/4 cup chopped sweet onion
- 1 teaspoon dried minced garlic
- 1 1/2 pounds baking potatoes, peeled and diced
- 1 tablespoon chopped fresh cilantro
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon ground cayenne pepper

Garnish

- Shredded Colby Jack cheese
- Sliced green onions
- Chopped Roma tomatoes

In a 10 inch non-stick skillet, cook bacon, onion, and garlic over medium heat for 5 minutes. Add turkey. Cook and brown turkey, stirring occasionally.

Meanwhile, cook bacon, onion, and garlic over medium heat for 5 minutes in a 12 inch non-stick skillet. Add potatoes, cilantro, chili powder, garlic powder, cumin, salt, and cayenne pepper.

Add cooked turkey mixture to potato mixture. Cook until potatoes are tender, stirring occasionally. Serve with eggs. Garnish with cheese, green onions, and tomatoes.

Serves 4 to 6

Yumee Yumee