



Twice Baked Breakfast Potato

Maintenance food to be mixed into your potato: egg

Recipe makes 4 servings

Ingredients:

- 2 large russet potatoes, cooked
- 2 tablespoons butter
- ½ cup bacon, cooked and crumbled
- 2 tablespoons sour cream
- ¼ cup cheddar cheese, shredded
- 1 tablespoon chives, minced
- ¼ teaspoon garlic powder
- ¼ teaspoon ground black pepper



Instructions:

1. Preheat oven to 350F
2. In a small skillet, prepare your egg maintenance amounts and set aside
3. Cut large, cooked potatoes in half lengthwise. Using a spoon, hollow out skins. Place potato pulp in a medium mixing bowl. Place potato skins on a baking sheet
4. Mash potato pulp with sour cream and 1 tablespoon of butter
5. Stir in shredded cheddar cheese, chives, garlic powder, and ground black pepper. Mix well
6. Fill potato skins then mix in your maintenance egg
7. Place back into the oven for 10 minutes, or until hot all the way through
8. Immediately top with additional cheddar cheese, and crumbled bacon. Chives and any additional condiments desired.

Storage:

- Refrigerator for up to 1 week.

Please carefully review the ingredients listed above. It is your responsibility to ensure that your child can safely enjoy any of our Southern California Food Allergy Recipes or other food-related documents. Each child in our program has a unique allergic profile and is at a different stage in their journey to food freedom. Use good judgment. If your child has not yet been cleared to consume the foods listed above then choose another recipe or substitute accordingly.

This Recipe Contains The Following Top 8 Allergens As Primary Ingredients: dairy, egg