

Bacon and Garlic Potato Hash

Transform your leftover garlic potatoes and bacon into a hearty and flavorful hash that's perfect for breakfast or a quick dinner. This dish combines crispy bacon with seasoned garlic potatoes, topped with a fried egg for an extra touch.


15 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 cup leftover garlic potatoes, diced
- 2 strips of bacon, chopped
- 1 egg
- 1 tablespoon olive oil
- Salt and pepper to taste
- Chopped parsley for garnish (optional)

Steps

- 1 In a skillet, cook the chopped bacon over medium heat until crispy. Remove and set aside, leaving the fat in the skillet.
- 2 In the same skillet, add the diced garlic potatoes and sauté for about 5-7 minutes until they are heated through and slightly crispy.
- 3 Season the potatoes with salt and pepper to taste. Stir in the crispy bacon.
- 4 In a separate pan, heat olive oil and fry the egg to your liking (sunny side up or over easy).
- 5 Serve the bacon and garlic potato hash on a plate, topped with the fried egg and garnished with chopped parsley if desired.