

Savory Breakfast Skillet with Coffee-Infused Potato Hash

A hearty and flavorful breakfast skillet combining crispy coffee-infused potatoes, sautéed tomatoes, and perfectly fried eggs served with toasted bread. A unique twist that energizes your morning with the subtle aroma of coffee.



Main Dish

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 slice of bread
- 1/2 cup diced potatoes
- 1/4 cup brewed strong coffee
- 1 large egg
- 1/2 cup diced tomatoes
- 1 tbsp olive oil
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Steps

- 1 In a small bowl, soak diced potatoes in brewed coffee for 10 minutes to infuse flavor.
- 2 Heat olive oil in a skillet over medium heat. Drain potatoes from coffee and add to the skillet.
- 3 Season potatoes with salt and pepper and cook for about 10 minutes, stirring occasionally, until they are crispy and cooked through.
- 4 Add diced tomatoes to the skillet during the last 2 minutes and sauté until just softened.
- 5 In another small pan, fry the egg to your preferred doneness.
- 6 Toast the bread slice until golden.
- 7 Plate the coffee-infused potato and tomato hash, top with the fried egg, and serve alongside the toasted bread.
- 8 Garnish with fresh parsley if desired.