More than 1 hour

Makes 8

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Ingredients:

- 4 medium-sized potatoes
- Glug of oil
- 2 spring onions, sliced + extra for serving
- $\frac{1}{2}$  each red and green peppers, chopped
- 2 cloves garlic, minced
- 1 tsp (5ml) each smoked paprika and ground cumin
- 1 Tbsp (15ml) butter
- 2 Tbsp (30ml) cream cheese
- 1/2 cup (60g) each grated cheddar and mozzarella
- Salt and milled pepper
- 8 rashers streaky bacon
- 8 eggs
- Golden-fried halloumi cheese, cut into cubes, for serving (optional)

## Method

- 1. Preheat oven to 200°C.
- 2. Prick potatoes with a fork and place on an oven tray.
- 3. Bake for 40-45 minutes, until tender in the centre.
- 4. Cool slightly, halve lengthwise and scoop out flesh (reserve potato shells).
- 5. Heat oil in a pan over medium heat.
- 6. Sauté spring onion, peppers, garlic and spices until fragrant.
- 7. Stir sautéed mixture into potato flesh, along with butter, cream cheese and cheeses.
- 8. Mix well and season.
- 9. Fill potato shells halfway (1-2 Tbsp) of this filling mixture.
- 10. Top each with 1 rasher uncooked bacon, then break an egg into each potato.

- 11. Bake for 20-25 minutes at 180°C, until egg whites are set and yolks are still soft.
- 12. Serve garnished with sliced spring onion and fried halloumi if you like.

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