

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
- ½ 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
- ½ 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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