

Loaded Eggs on Lay's® Wavy Potato Chips

Ingredients

- 6 slices bacon, cut into 1-inch pieces
- 6 breakfast sausages, halved
- 1 tbsp butter, melted
- 1 jalapeño pepper, diced
- 1 onion, diced
- 1/2 Cup red bell pepper, diced
- 2 cloves garlic, minced
- 6 cups LAY'S® Wavy Original Potato Chips
- 1/3 cup coarsely chopped cilantro
- 6 eggs

How to make it

1. In large cast-iron skillet set over medium heat, cook bacon and sausages, turning occasionally, for 8 to 10 minutes or until starting to brown.
2. Stir in melted butter, jalapeño, onion, red pepper and garlic.
3. Cook, stirring occasionally, for 2 to 3 minutes or until starting to soften
4. Crumble in 4 cups Lay's® Wavy Potato Chips and cilantro. Cook, stirring and tossing to combine, for 1 minute.
5. Make 6 wells in potato chip mixture. Crack an egg into each well.
6. Drizzle 2 tbsp water in pan outside of mixture. Cover and reduce heat to low.
7. Cook for 3 to 5 minutes or until eggs are soft-cooked or cooked to preferred doneness.
8. Serve loaded eggs with remaining chips on the side.



PREP
TIME
15 min



COOK
TIME
20 min



TOTAL
TIME
35 min



SERVING
4

Made with



LAY'S® Wavy Original Potato Chips