



#MakeItGAP

RECIPES

BACON EGG IN-A-HEART

YIELD: 4 Servings

INGREDIENTS:

8 slices bacon
4 slices bread
4 Tbsp. butter
4 eggs
kosher salt
Freshly ground black pepper
2 Tbsp. chopped parsley

PREPARATION:

Preheat oven to 400°F.

Cut each strip of bacon into 5" pieces then fold in half lengthwise. Take two folded strips and shape them into hearts. Place on a baking sheet and bake until crispy, about 12-15 minutes. Place each crispy bacon heart over the bread and cut out a heart shape from the bread.

Melt butter in a large ovenproof skillet or stovetop griddle over medium heat. Add the bread and toast until golden on one side. Flip the bread and add bacon hearts to the center of each piece of bread. Crack eggs into the centers of the bacon hearts. Sprinkle eggs with salt and pepper. Transfer skillet to oven and cook until egg whites are set, about 5 minutes.

Recipe adapted from delish.com

See how to make it:

<https://www.delish.com/cooking/recipe-ideas/recipes/a51237/bacon-egg-in-a-heart-recipe/>