



Bacon & Mushroom Breakfast Bowl

2 servings

20 minutes

Ingredients

- 1/2 tsp Avocado Oil
- 8 White Button Mushrooms (sliced)
- 2 ears Corn on the Cob (kernels removed)
- 4 slices Organic Bacon, Cooked (diced)
- 2 Egg
- 1/8 tsp Sea Salt

Directions

- 1 Heat a skillet over medium heat and add avocado oil. Add the mushrooms and cook for 3 to 4 minutes, then add the corn and cook for 4 to 5 minutes. Remove from the skillet. Add the cooked bacon and set aside.
- 2 In the same skillet, cook the eggs until the whites are set and the yolk is cooked to your liking
- 3 Add the corn, mushroom and bacon mix to a bowl and top with an egg. Season with sea salt as desired. Serve and enjoy!

Notes

Leftovers, Refrigerate in an airtight container for up to three days.

More Flavor, Add additional spices or herbs to the veggies.

Additional Toppings, Add greens such as spinach or kale.

No Corn On The Cob, Use frozen corn instead and adjust the cooking time as needed.

No Avocado Oil, Use extra virgin olive oil or coconut oil instead.

No Pork, Use turkey bacon instead.