Potato Breakfast Cups

Makes 6

Mandolin

2 small red bliss potatoes, washed

½ teaspoon salt

½ teaspoon pepper

½ teaspoon paprika

Nonstick spray

¼ cup shredded cheese

¼ cup crumbles cooked bacon or cooked sausage

6 large eggs

Preheat oven to 400 degrees.

Slice the potatoes on the thinnest setting on the mandoliner.

Place the potato slices in a bowl of cold water.

Drain the potato slices and toss with the seasonings.

Spray a 6 muffin cup tin with nonstick spray.

Arrange the potato slices, 6 slices per cup, 5 overlapping around the sides to form a flower, then one on the bottom.

Divide the shredded cheese amongst the cups.

Bake for 10 minutes.

Remove the muffin tin from the oven, lower the oven temperature to 300 degrees.

Crack an egg into each muffin tin.

Bake for an additional 15 minutes.