

Crispy Potato Bowl with avocado, bacon, and egg

Calling this a recipe is a bit of a stretch. It's really a quartet of shining soloists who also happen to play exceptionally well together. For each serving, you'll need:

1 medium potato (I like Yukon Gold), diced

Olive oil

1 large egg

1 strip bacon, cooked until crisp

A few spoonfuls diced avocado (1/4 to 1/2 per person, depending on size -- of person and avocado)

Salsa, maybe

Parboil the potato(es) until just tender. Drain. (I tend to do a few at a time, the night before. I drizzle them with olive oil and season them up with salt and pepper.

Refrigerate.)

Come breakfast time, heat a generous glug of olive oil in a roomy saute pan (I use nonstick). When hot, add the cold diced potatoes and saute until crisp and browned. Check seasonings. Transfer to your favorite breakfast bowl. Add a bit more olive oil to the same pan and fry an egg to your liking. Set the egg atop the potatoes.

Sprinkle with the crumbled bacon and diced avocado. Serve with salsa, or don't.

