

Spicy Skillet Breakfast Scramble

This spicy breakfast hash is filling, versatile, and can be prepared vegetarian if omitting the bacon.

Recipe by [Riley Murphy](#) | Created on **Mar 12, 2022**

Ingredients

- 2 teaspoons vegetable oil
- 1 (12 ounce) package frozen hash brown potatoes
- 3 slices bacon
- ½ large red bell pepper, chopped
- 1 medium jalapeno pepper, seeded and minced
- 4 large eggs, beaten
- 2 tablespoons shredded Cheddar cheese
- 2 tablespoons sour cream
- 1 teaspoon hot sauce

Directions

- Heat oil in a large skillet over medium heat. Add hash browns and cook, turning occasionally, until browned and heated through, about 15 minutes. Use a spatula to break up potatoes into smaller pieces. Remove from the skillet and set aside. Wipe out the skillet.
- Place bacon in the skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain bacon slices on paper towels and crumble when cool enough to handle. Clean out the grease from the skillet.
- Saute bell pepper in the skillet over medium-high heat until it starts to char, 5 to 7 minutes. Add jalapeno and cook for 3 to 4 minutes. Add hash browns and cook until heated through, about 3 minutes. Reduce heat to medium, and add eggs and bacon; stir until eggs are cooked, about 3 minutes. Add Cheddar, sour cream, and hot sauce.

Nutrition Facts

Serving: **2 servings** | Calories: **474.9 kcal** | Carbohydrates: **34.7 g** | Protein: **24.1 g** | Saturated fat: **9.6 g** | Cholesterol: **401.9 mg** | Sodium: **611.8 mg** | Fiber: **3.4 g** | Sugar: **2.9 g**

Categories

Breakfast and Brunch Recipes

Eggs

Scrambled Egg Recipes