

These tasty Breakfast Nibbles will have you and the kids “springing” out of bed in the morning. They are a healthy and portable if you’re on the run. Plus, the extra potato filling can be used for mashed potatoes for dinner- how efficient!

They can stay in the refrigerator for a few days.

## Breakfast Nibble



### Ingredients:

2 medium russet potatoes, bakes

2 large eggs

Salt and pepper to taste

Optional: salsa, chives, cheese

### Directions

Make four potato cups by first cutting off both ends of the potatoes to make a flat base.

Make a diagonal cut to halve the potatoes crosswise.

Set the potatoes up on their flat ends and scoop out the middle to form a cup, leaving a wall of about ½ inch

Mix eggs, a little water and seasoning to make scrambled eggs. Optionally, add cheese and/or chives.

Fill the potato cups with the cooked eggs.

Optional: if you would like salsa, add the salsa to the cups before you add the eggs.



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