

## Breakfast Made Easy

1/4-1/3 cup "Simply Hashbrowns" potatoes  
2 eggs, whisked with a splash of water  
Chopped bell peppers  
Finely chopped onions  
Bacon Bits  
Shredded Cheese



- Using a Tupperware Chop 'n Prep chop onions until fine and peppers somewhat coarse.
- Spread the hashbrowns in the bottom of the Tupperware Breakfast Maker until just covering the bottom.
- Pour eggs over the hashbrowns.
- Sprinkle onion, peppers, and bacon bits over all.
- Microwave on high about 2 to 2-1/2 minutes, checking every minute or so. Move egg that hasn't cooked in the center to the outside.
- When done, sprinkle with cheese and let set until cheese melts.  
(Or you can microwave it a few more seconds if needed, to melt cheese.)

Your Tupperware Connection:

## Breakfast Made Easy

1/4-1/3 cup "Simply Hashbrowns" potatoes  
2 eggs, whisked with a splash of water  
Chopped bell peppers  
Finely chopped onions  
Bacon Bits  
Shredded Cheese



- Using a Tupperware Chop 'n Prep chop onions until fine and peppers somewhat coarse.
- Spread the hashbrowns in the bottom of the Tupperware Breakfast Maker until just covering the bottom.
- Pour eggs over the hashbrowns.
- Sprinkle onion, peppers, and bacon bits over all.
- Microwave on high about 2 to 2-1/2 minutes, checking every minute or so. Move egg that hasn't cooked in the center to the outside.
- When done, sprinkle with cheese and let set until cheese melts.  
(Or you can microwave it a few more seconds if needed, to melt cheese.)

Your Tupperware Connection:

## Breakfast Made Easy

1/4-1/3 cup "Simply Hashbrowns" potatoes  
2 eggs, whisked with a splash of water  
Chopped bell peppers  
Finely chopped onions  
Bacon Bits  
Shredded Cheese



- Using a Tupperware Chop 'n Prep chop onions until fine and peppers somewhat coarse.
- Spread the hashbrowns in the bottom of the Tupperware Breakfast Maker until just covering the bottom.
- Pour eggs over the hashbrowns.
- Sprinkle onion, peppers, and bacon bits over all.
- Microwave on high about 2 to 2-1/2 minutes, checking every minute or so. Move egg that hasn't cooked in the center to the outside.
- When done, sprinkle with cheese and let set until cheese melts.  
(Or you can microwave it a few more seconds if needed, to melt cheese.)

Your Tupperware Connection:

## Breakfast Made Easy

1/4-1/3 cup "Simply Hashbrowns" potatoes  
2 eggs, whisked with a splash of water  
Chopped bell peppers  
Finely chopped onions  
Bacon Bits  
Shredded Cheese



- Using a Tupperware Chop 'n Prep chop onions until fine and peppers somewhat coarse.
- Spread the hashbrowns in the bottom of the Tupperware Breakfast Maker until just covering the bottom.
- Pour eggs over the hashbrowns.
- Sprinkle onion, peppers, and bacon bits over all.
- Microwave on high about 2 to 2-1/2 minutes, checking every minute or so. Move egg that hasn't cooked in the center to the outside.
- When done, sprinkle with cheese and let set until cheese melts.  
(Or you can microwave it a few more seconds if needed, to melt cheese.)

Your Tupperware Connection: