

Foodnity Recipes

Breakfast Skillet with Cream Cheese Swirl

5 min Prep time	**15 min** Cook time	**20 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Skillet Base

- [ ] 4 large eggs
- [ ] 1 cup diced pre-cooked potatoes (about 150 g)
- [ ] 6 slices bacon (or 8, chopped)
- [ ] 4 oz (113 g) smoked sausage, sliced
- [ ] 1 cup fresh spinach leaves
- [ ] 1 cup sliced mushrooms
- [ ] 1/2 cup diced onion
- [ ] 1 tablespoon olive oil
- [ ] Salt and pepper, to taste

Creamy Swirl

- [ ] 4 oz (113 g) cream cheese, softened
- [ ] 2 tablespoons milk (optional, for smoother swirl)

Garnish

- [ ] 2 tablespoons chopped fresh chives or parsley (garnish)

Instructions

1. Start by heating your skillet over medium-high heat. Add those bacon slices and let them cook, turning them every now and then, until they're just perfectly crisp and browned—usually takes about 6–8 minutes. I like to move the bacon to a paper-towel-lined plate, but honestly, leave that lovely rendered fat right there in the skillet; that's where the flavor is.

2. In that same flavorful skillet, toss in your sliced sausage. Give them a turn occasionally until they're browned and heated through, about 4–5 minutes. Once they look good, remove the sausage and set it aside with the bacon.

3. Now, if the pan looks a bit dry, go ahead and add the olive oil. Stir in the diced onions and sliced mushrooms. Cook them, stirring every so often, until the onions turn translucent and the mushrooms get tender, which should take about 3-4 minutes.

4. Add in the diced pre-cooked potatoes. Sauté them for 2-3 minutes; you're looking for those edges to get just a little golden and crisp.

5. Stir in the fresh spinach leaves and cook just until they wilt, about 1-2 minutes. This is the perfect time to season the whole mixture with salt and pepper to taste.

6. Carefully create a small well in the center of your skillet and gently crack the eggs into it. Cover the skillet with a lid and let it cook until the whites are set but the yolks are still slightly runny—about 2-3 minutes. Well, if you prefer your eggs fully cooked, just give them an extra minute.

7. Return the bacon and sausage to the pan. Mix everything gently so the proteins and veggies get all cozy with the eggs.

8. Spoon that softened cream cheese over the eggs and veggies, then lightly drizzle in the milk. Using a fork or spoon, swirl the cream cheese through—it's so satisfying to see that marbled pattern form as it melts.

9. Let the skillet rest for about 30 seconds so the flavors can really meld together. If your skillet is oven-safe, you can take it straight to the table, or just carefully spoon it onto plates.

10. Finish it off with a sprinkle of chopped chives or parsley. Serve it immediately with some crusty bread, fruit, or maybe a little hot sauce if you like a kick.

Nutrition per serving

540 kcal	26 g	18 g	42 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - Pre-cooking potatoes is a lifesaver for timing.
> - Using a pastry bag for the cheese makes a beautiful presentation.
> - Adjust heat when omitting meat to keep vegetables from over-browning.