



Preparation: 25 minutes | Cooking: 60 minutes | Servings: 4

Ingredients:

- 4 large eggs
- 4 medium russet potatoes, scrubbed
- 4 slices center cut bacon, chopped (about ½ cup)
- ¾ cup shredded sharp Cheddar cheese
- ½ teaspoon cracked black pepper, plus more garnish
- ½ teaspoon salt plus ⅛ teaspoon, divided
- ¼ cup Greek yogurt, plus more for garnish
- ¼ cup sliced fresh chives, plus more for garnish

Instructions:

Preheat oven to 200°F. Using a fork, pierce the potatoes all over. Place the potatoes on a large microwave-safe plate. Microwave on high until the potatoes are easily pierced with a fork, 15 to 20 minutes, carefully flipping with a fork or tongs every 5 minutes. (Alternatively, bake the potatoes directly on an oven rack in a 425°F oven until easily pierced with a fork, 50 minutes to 1 hour.) Transfer the potatoes to a cutting board and let rest until cool enough to handle, about 5 minutes. Meanwhile, cook the chopped bacon in a large nonstick skillet over medium heat, stirring occasionally, until crispy, 8 to 10 minutes. Transfer to a paper towel-lined plate, reserving drippings in the pan. Place ¾ cup cheese and the cubed butter in a large bowl. Cut a lengthwise slit down the center of each potato, being careful not to cut all the way through, and squeeze the sides to open. Using a spoon, scoop the flesh into the bowl, leaving a ¼-inch layer of flesh on the skin. Roughly mash the potato flesh with a spoon until the butter and cheese are incorporated, but the potato remains chunky. Stir ¼ cup sour cream, ¼ cup chives, ½ teaspoon pepper, ½ teaspoon salt and the cooked bacon into the potato mixture. Spoon the mixture back into the potato shells. Place the stuffed potatoes on a small baking sheet and keep warm in the oven. Heat the reserved bacon drippings over medium-low heat. Carefully crack four eggs into the pan, leaving space between them. Sprinkle with the remaining ⅛ teaspoon salt. Cover and cook until the whites are just set, about 2 minutes. Uncover and cook until the whites are completely set and the yolks reach the desired doneness, about 2 minutes for runny yolks. Place a stuffed potato on each of four plates. Top each with a fried egg. If desired, garnish with sour cream, chives and/or pepper.