



Ultimate Breakfast Potato Pie

Yield: 10 each 8 oz side dish servings

Ingredients:

- 5 lbs [Reser's® Special Request™ Natural Yukon Mashed Potatoes \(71117.94501\)](#)
- 6 Eggs, whisked together
- 1/4 cup AP flour
- 2 tsp Kosher salt
- 1/4 cup Chives, minced
- 1 cup Bacon, cooked and diced
- 2 each 9-inch Pie crust, frozen and thawed
- 1 cup Sharp Cheddar, shredded, divided in half
- 16 each sunny-side-up Eggs
- Freshly ground black pepper

Directions:

1. Preheat oven to 375°F.
2. Cut a round of parchment paper to fit into the bottom of the springform pan.
3. Lightly flour a cleaned work surface and roll out the pie crusts to fit halfway up each of the springform pans.
4. With a paddle attachment and a stand mixer, mix Reser's Special Request Natural Yukon Mashed Potatoes with eggs, flour, and salt.
5. When combined, mix in the cooked bacon and chives.
6. Fill the crusts evenly with 45 oz potato filling and top each pie with 1/2 cup shredded sharp Cheddar.
7. Bake for 50-60 minutes until golden brown.
8. Let cool completely on a rack.
9. Cut each pie into 8 servings and reheat each slice in the oven for 3-4 minutes to warm through prior to plating.
10. Top each slice with a sunny-side-up egg and fresh ground black pepper.