

Bacon Loaded Tater Tot Colby Jack Mug: Your Ultimate Breakfast in a Flash

Bacon Loaded Tater Tot Colby Jack Mug



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1 min

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INGREDIENTS

1/2 cup frozen tater tots

2 slices of bacon, cooked until crispy and crumbled

1/4 cup shredded Colby Jack cheese

1 large egg

Salt and black pepper to taste

Swaps and Notes:

Tater Tots: Any brand of frozen tater tots will work. Crispy crowns or mini tots could also be used for variation.

Bacon: Make sure your bacon is cooked to a very crisp consistency before crumbling; this provides a crucial textural contrast to the soft egg and potatoes.

Cheese: Colby Jack offers a great melt and mild flavor, but cheddar, Monterey Jack, or even a Mexican blend would be delicious.

Egg: For a richer taste, you can add a tiny splash of milk or cream to the egg mixture, though it's not strictly necessary.

Seasoning: Feel free to add a pinch of garlic powder, onion powder, or a dash of hot sauce to the egg mixture for extra flavor.

Instructions:

Prep Tots: Place the frozen tater tots in a microwave-safe mug (ensure it's large enough to hold all the ingredients). Microwave on high for 1 minute to partially cook them. This step softens them slightly and prepares them for the next stages

of cooking.

Add Bacon: Sprinkle the cooked and crumbled bacon evenly on top of the partially cooked tater tots in the mug.

Whisk Egg: In a separate small bowl, crack the large egg. Whisk it well with a fork, adding a pinch of salt and black pepper to taste.

Pour Egg Over: Carefully pour the seasoned egg mixture over the tater tots and bacon in the mug, ensuring it coats everything evenly.

Cheese Topping: Sprinkle the shredded Colby Jack cheese generously on top of the mixture in the mug.

Final Microwave Cook: Microwave the mug on high for 1-2 minutes, or until the egg is fully cooked and set, and the cheese is beautifully melted and bubbly. Cooking time will vary depending on your microwave's wattage and the size of your mug.

Cool & Serve: Carefully remove the mug from the microwave (it will be hot!). Let it cool slightly for a minute or two before enjoying your delicious Bacon Loaded Tater Tot Colby Jack Mug. Grab a fork and dig in!

Tips for Success:

Even Cooking: Spread the tater tots in a single layer at the bottom of the mug as much as possible for more even cooking.

Crispy Bacon is Key: The bacon won't crisp further in the microwave, so ensure it's perfectly crunchy beforehand.

Watch the Microwave: Microwaves vary greatly in power. Start with the lower cook time and add in 30-second increments until the egg is cooked to your liking and the cheese is melted.

Large Mug: Use a mug that is generously sized to prevent overflow as the egg cooks and the cheese bubbles.

Serve Promptly: This dish is best enjoyed immediately while hot and the cheese is gooey.

Serving Suggestions and Pairings:

Coffee or Juice: A simple cup of coffee or a glass of orange juice makes it a full breakfast.

Hot Sauce: A dash of your favorite hot sauce or a drizzle of sriracha on top for a little kick.

Other Breakfast Ideas: If you love easy breakfast solutions, consider this as a companion to a larger spread like [This One-Pan Breakfast Bake Will Make You Skip](#).

Comfort Food Sides: For other simple, cheesy potato options, you might enjoy [These Totchos are My Favorite Party Food Hack: Tater Tot Nachos for the Win!](#).

Storage and Leftover Tips:

More Recipes You Will Love:

[This One-Pan Breakfast Bake Will Make You Skip](#)

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This Crockpot Nacho Dip is the Reason I Never Have
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DIRECTIONS

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- 2. Add : Bacon:** Sprinkle the cooked and crumbled bacon evenly on top of the partially cooked tater tots in the mug.
- 3. Whisk : Egg:** In a separate small bowl, crack the large egg. Whisk it well with a fork, adding a pinch of salt and black pepper to taste.
- 4. Pour : Egg Over:** Carefully pour the seasoned egg mixture over the tater tots and bacon in the mug, ensuring it coats everything evenly.
- 5. Cheese : Topping:** Sprinkle the shredded Colby Jack cheese generously on top of the mixture in the mug.
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- 7. Cool & : Serve:** Carefully remove the mug from the microwave (it will be hot!). Let it cool slightly for a minute or two before enjoying your delicious Bacon Loaded Tater Tot Colby Jack Mug. Grab a fork and dig in!
- 8. Tips for Success: Even Cooking:** Spread the tater tots in a single layer at the bottom of the mug as much as possible for more even cooking.
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13. Serving Suggestions and Pairings: This Bacon Loaded Tater Tot Colby Jack Mug is a complete breakfast or a satisfying snack on its own.
14. Coffee or : Juice: A simple cup of coffee or a glass of orange juice makes it a full breakfast.
15. Hot : Sauce: A dash of your favorite hot sauce or a drizzle of sriracha on top for a little kick.
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17. Comfort : Food Sides: For other simple, cheesy potato options, you might enjoy These Totchos are My Favorite Party Food Hack: Tater Tot Nachos for the Win!.
18. Storage and Leftover Tips: This dish is definitely designed for fresh, immediate enjoyment. The texture of the egg and tater tots can change significantly upon reheating, and the bacon will lose its crispness. It's best to cook your bacon ahead of time if you want to speed up morning prep, then assemble and microwave the mug fresh when you're ready to eat.
19. More Recipes You Will Love: If you loved the quick, cheesy, and satisfying nature of this tater tot mug, you'll definitely want to try these other fantastic and easy-to-make recipes:
20. This : One-Pan Breakfast Bake Will Make You Skip
21. These : Totchos are My Favorite Party Food Hack: Tater Tot Nachos for the Win!
22. This : Crockpot Nacho Dip is the Reason I Never Have Leftovers
23. Final Thoughts: The Bacon Loaded Tater Tot Colby Jack Mug is a brilliant culinary hack that brings rich, comforting flavors to your table in a flash. It's warm, cheesy, and incredibly easy to make, making it an instant favorite for any time you need a delicious and satisfying personal meal. Give it a try, and transform your breakfast or snack routine!
24. What are your favorite quick and easy breakfast solutions or go-to mug meals? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more clever and delicious recipes!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bacon-loaded-tater-tot-colby-jack-mug-your-ultimate-breakfast-in-a-flash/>