Air Fryer Bacon and Eggs

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Air Fryer Bacon and Eggs

If you need a fast and simple breakfast recipe for busy mornings, consider making Air Fryer bacon and eggs your go-to choice.

1. Preparation Time: 5 minutes
2. Cooking Time: 10 minutes
3. Total Time: 15 minutes
4. Servings: 1 person

Ingredients

- Halved slices of bacon
- Eggs
- Salt and pepper, to taste

INGREDIENTS FOR AIR FRYER BACON AND EGGS ON TOAST

- 1 slice of bread (white or brown)
- 1 egg
- 2 bacon slices
- Salt and pepper, to taste
- Optional: Cheese
- Optional: Mixed herbs

Instructions

- Take a slice of bread and press it with a cup or bowl with a flat bottom to create a hollow space.
- Lay the bread on a flat surface, add cheese, and place a slice of bacon on top, forming a border around the bread.
- Carefully crack an egg into the center of the bread.
- Sprinkle salt, pepper, and mixed herbs over the egg.
- Place the prepared toast carefully in the air fryer basket.
- Cook at 180°C/355°F for 10 minutes.
- Once done, remove the air fryer bacon and egg toast.
- Plate, serve, and enjoy!