# Crispy Bacon Avocado Fried Eggs

*Savor perfectly fried eggs topped with creamy avocado slices and crispy bacon for a protein-packed, low-carb breakfast.*

**Servings:** 2 **Time:** 15 minutes

## Ingredients

- 4 large eggs
- 1 ripe avocado, sliced
- 4 strips of bacon
- 1 tbsp olive oil
- Salt, to taste
- Black pepper, to taste
- Optional: pinch of smoked paprika

## Instructions

1. Heat a skillet over medium heat and cook bacon strips until crispy, about 5-7 minutes. Remove and drain on paper towels.
2. Discard most bacon fat, leaving about 1 tbsp in the skillet. Add olive oil if needed.
3. Crack eggs into the skillet and cook sunny side up or to preferred doneness, seasoning with salt, pepper, and smoked paprika if using.
4. Plate the eggs and layer avocado slices alongside.
5. Tear or chop bacon strips and sprinkle on top or serve on the side.
6. Serve immediately for best taste.

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