

Breakfast-for-Dinner Scramble Bowls

Some nights, dinner does not have to look like a traditional dinner.

Breakfast-for-dinner is one of those easy backup meals that can save the night when you are tired, everyone is hungry, and you need something simple without making a big plan.

These Breakfast-for-Dinner Scramble Bowls are easy to customize, budget-friendly, and great for using what you already have. Eggs, potatoes, cheese, and a few extras can turn into a filling dinner in about 30 minutes or less.

They also work whether you are feeding one or two people or a whole family because you can make exactly the amount you need.

Why This Recipe Works 💜

This is less of a strict recipe and more of an easy dinner formula.

Start with eggs, add potatoes or toast, mix in cheese, and use whatever meat, veggies, or toppings you already have. Everyone can build their bowl the way they like it, which makes this a great option for picky eaters or busy nights when you do not want to overthink dinner. in about 15 minutes

Breakfast-for-Dinner Scramble Bowls

Ingredients

- Eggs
- Frozen hash browns, frozen diced potatoes, leftover potatoes, toast, or tortillas
- Shredded cheese
- Optional: cooked bacon, sausage, ham, deli meat, or leftover meat
- Optional: bell peppers, onions, spinach, mushrooms, tomatoes, or leftover veggies
- Optional toppings: salsa, hot sauce, ketchup, gravy, sour cream, or green onions
- Optional side: fruit, toast, or a simple salad

Directions

Cook your potatoes according to the package directions. You can use frozen hash browns, diced potatoes, leftover roasted potatoes, or whatever you have on hand.

While the potatoes cook, scramble the eggs in a skillet. Add cheese near the end so it melts into the eggs.

Add any cooked meat or veggies you want to use.

Keep it simple — bacon, sausage, ham, leftover chicken, peppers, onions, or spinach all work.

Build your bowl with potatoes on the bottom, scrambled eggs on top, and your favorite toppings.

Serve with fruit, toast, or whatever easy side makes sense for your night.

Have Leftover Mashed Potatoes?

Leftover mashed potatoes can be turned into quick potato cakes.

Mix cold mashed potatoes with an egg, a little flour or breadcrumbs, and shredded cheese if you have it. Form into small patties and pan-fry in a little butter or oil until golden on both sides.

Serve the potato cakes with scrambled eggs for an easy breakfast-for-dinner option.

The egg and flour or breadcrumbs help hold the potato cakes together, so they do not fall apart in the pan.

Make It Your Way

Meat Lover's Bowl

Add cooked bacon, sausage, ham, or leftover meat. This is a great way to use small amounts of meat you already have in the fridge.

Veggie Scramble Bowl

Add peppers, onions, mushrooms, spinach, tomatoes, or leftover vegetables. This is an easy way to use up produce before it goes bad.

Breakfast Burrito Style

Skip the bowl and wrap the eggs, potatoes, and cheese in a tortilla. Add salsa or sour cream if you have it.

Gravy Breakfast Bowl

Top eggs and potatoes with a little gravy for a cozy diner-style dinner.

No-Potato Option

Serve the scrambled eggs over toast, in a tortilla, or with fruit on the side if you do not have potatoes.

Melanie's Mealtime Tip

Keep breakfast-for-dinner in your back pocket for nights when the dinner plan falls apart. Eggs, potatoes, and cheese are simple staples that can turn into a real meal without a lot of prep.

This is also a great way to use little bits of leftovers — a few slices of ham, a handful of cheese, leftover veggies, or extra potatoes can all become part of dinner.

Easy Dinner Formula

Eggs + potatoes + cheese + whatever you have = easy dinner

It does not have to be fancy. It just has to help you get dinner on the table.

Melanie
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