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[Air Fryer Bacon and Eggs – The Perfect 15-Minute Breakfast!](#)

If you want a quick, satisfying, and protein-packed breakfast for busy mornings, this Air Fryer Bacon and Eggs recipe will be your new favorite. It's simple, comforting, and ready in just 15 minutes—perfect for anyone who wants a delicious start to the day without the hassle.

Whether you're cooking for yourself or preparing a family-friendly breakfast, this easy recipe guarantees crispy bacon + perfectly cooked eggs every time.

[□ Recipe Timing](#)

- Prep Time: 5 minutes
- Cook Time: 10 minutes
- Total Time: 15 minutes
- Servings: 1 person

[□ Ingredients](#)

For Air Fryer Bacon & Eggs

- Halved bacon slices
- Eggs
- Salt and pepper (to taste)

For Air Fryer Bacon & Egg Toast

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



Air Fryer Bacon and Eggs

□ Instructions (Easy & Fool-Proof)

- 1. Prepare the Toast Base
 - Press the bread slice using a cup or bowl with a flat bottom to create a small hollow

in the center.

- 2. Add the Fillings
 - Place the bread on a flat surface, add cheese if you like, and form a bacon border around the edges.
- 3. Add the Egg
 - Crack an egg gently into the center. Sprinkle with salt, pepper, and mixed herbs.
- 4. Air Fry
 - Place the toast in the air fryer basket.
Cook at 180°C / 355°F for 10 minutes until the bacon is crispy and the egg is perfectly set.
- 5. Serve & Enjoy
 - Remove from the air fryer, plate it, and enjoy a delicious breakfast that looks and tastes amazing!

□ Why This Recipe Works for Everyone

- ✓ Ready in just 15 minutes
- ✓ High-protein, filling, and family-friendly
- ✓ No mess, no oil, and perfectly cooked every time
- ✓ Great for meal prep and busy mornings
- ✓ Loved by breakfast fans in UK, USA, Canada & Germany

More Best recipes To must cook:

- [Booyah! Quick & Healthy Air Fryer Poached Eggs in Just 9 Minutes](#)
- [The Ultimate Cheesy Texas Toast That Will Instantly Upgrade Your Dinner! 2025](#)
- [Air Fryer Roasted Asparagus in Just 8 Minutes! – A Game-Changing Healthy Side!](#)
- [Mind-Blowing Air Fryer Roasted Garlic Ready in Just 20 Minutes](#)
- [The Best Ever Air Fryer Cornish Pasties Recipe 2025 – Crispy, Juicy & Flawless](#)