

DO-IT-YOURSELF EGG CUP BREAKFAST

1-2 Eggs



½ Cup Mix-In Ingredients



¼ Cup Cheese



Meats

- Bacon
- Sausage
- Ham
- Turkey
- Pepperoni

Veggies

- Onion
- Bell Pepper
- Mushrooms
- Spinach
- Broccoli
- Beans

Potatoes

- Frozen Hash Browns
- Frozen Diced Potatoes (thawed)

Cheese

- American
- Cheddar
- Mozzarella
- Pepper Jack
- Parmesan

1. Prepare mix-in ingredients of your choice
2. Add mix-ins and cheese to a pint glass jar or microwave safe bowl
3. Stir in egg(s) and cover
4. Microwave for 30 seconds then carefully stir
5. Microwave for another 40 seconds (for 1 egg) or 60 seconds (for 2 eggs) then carefully remove bowl from microwave

(Optional)

Spicy

- Jalapenos
- Hot Sauce
- Red Pepper Flakes

**Bake an entire pan of egg cups in a muffin pan at 375 degrees for 20-25 minutes*

WINNING EGG CUP COMBOS

- *Western Style*

- Bacon, onion, bell pepper, mushrooms, spinach, and cheddar

- *Southwestern Style*

- Spicy sausage link, salsa, black beans, and pepper jack

- *Breakfast Casserole*

- Sausage, frozen hash browns (thawed), and American cheese

- *Morning Pizza*

- Pepperoni, tomato sauce, favorite pizza toppings, and mozzarella

- *Quiche*

- Ham, onion, broccoli, and cheddar

Scoop your finished Egg Cup onto a Tortilla, English Muffin, or piece of Toast and take it TO GO!