



# **BACON EGG MUFFINS**

**MAKES 6 SERVINGS**

## **INGREDIENTS**

**12 EGGS**

**12 SLICES NITRATE- AND NITRITE-FREE BACON,  
CUT IN HALF**

## **METHOD**

**PREHEAT OVEN TO 350 DEGREES F. PREPARE YOUR MUFFIN TIN BY LINING EACH SPACE WITH TWO HALVES OF BACON, CREATING AN "X." CRACK ONE EGG INTO EACH MUFFIN SPACE, TOPPING THE BACON. DOKE THE YOLK, IF DESIRED. BAKE 20-25 MINUTES OR UNTIL FIRM. ENJOY IMMEDIATELY OR REFRIGERATE FOR A QUICK GRAB-N-GO MEAL OR SNACK.**