

*This tasty egg dish is adapted from a recipe in Light and Tasty. It's perfect to take to a potluck breakfast or to serve when you want to have a special brunch. They puff up nicely and are easy to make!*

Serves 4



# Mini Bacon 'n' Cheese Frittatas

4 slices thick bacon, diced and  
cooked until crispy  
1 c. (4 oz.) shredded cheddar  
cheese  
7 eggs  
3 Tbs. minced green onion  
2 Tbs. water  
1/4 tsp. salt  
1/4 tsp. pepper

Generously grease 8 muffin cups.  
Divide bacon and green onion evenly among  
cups; top with cheese. In a small bowl,  
whisk eggs and water. Whisk in the salt and  
pepper. Pour over cheese, filling each  
muffin cup three fourths full.

Cover and freeze for up to 2 weeks.  
Or if using now, Bake at 375 °for 22-25  
minutes or until a knife inserted near the  
center comes out clean. Do not overbake.  
Carefully run a knife around edges to  
loosen; remove from pan. Serve warm.

