

BACON, EGG, & CHEESE BITES



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
505412	Gordon Choice® Large Grade A Shell Eggs	7
424307	Kosher Salt	½ Tsp.
361032	Baking Powder	1 Tsp.
424307	Kosher Salt	½ Tsp.
225037	Trade East® Regular Ground Black Pepper	to taste
198889	Green Onions, chopped	3
504602	Milk	¼ cup
326135	Gordon Choice Mexican Cheese Blend, shredded	1 ½ cups
737810	GFS® Hickory-Smoked Bacon, each strip cut in half	12 slices

Preparation Instructions

Wash hands.

Preheat oven to 350°F.

Spray a 24-cup mini muffin pan with non-stick cooking spray and set aside. Wrap a bacon slice inside each cup.

In a large bowl, whisk together the eggs until smooth. Add salt, milk, 1 cup cheese, green onions (saving some for toppings) and mix until well combined.

Spoon the egg mixture into each mini muffin cup, filling about ¾ full. Sprinkle remaining ½ cup cheese and green onions evenly over filled muffin cups.

Bake for 23-25 minutes or until the tops and edges start to turn golden. Let cool for about 5 minutes.