

Bacon Nested Eggs

These are yummy! So yummy! And a great way to start out the day! Nitrate-free bacon and pasture-raised eggs are the best way to go always!



Sample Recipe

	Recipe serves	Prepared for
	6	12

Ingredient	Amount	Scaled amount
Organic Eggs	6 ----	12 ----
Bacon Slices	6 ----	12 ----
Chopped Chives	1/4 cup	1/2 cup
Sea Salt	1/2 tsp	1 tsp
Pepper	1/2 tsp	1 tsp

Instructions

1. Preheat oven to 400 degrees.
2. Cook bacon for about 8-10 minutes. Remove from pan while still pliable, not crisp. Cool on paper towels.
3. Grease your muffin tins.
4. Put one piece of bacon in each hole, wrapping it around to line the sides.
5. Crack the eggs in each hole.
6. Top with chopped chives. Salt and pepper to taste.
7. Cook for about 12-15 minutes or until bacon is crisp. Watch closely.



TheWholesomeBeet.com