

Breakfast Bites



Recipe By Amber

Penney Farms Princess

INGREDIENTS

1 sheet pan
1 muffin pan
aluminum foil
butter (to grease the muffin pan)
9 eggs
1/2 cup shredded cheddar cheese

1/2 cup grated parmigiano reggiano
1/2 block of cream cheese
1 cup pulled pork
1 poblano pepper, diced
1/2 onion, diced
salt to taste

INSTRUCTIONS

Preheat oven to 350 degrees, then butter the heck out of a muffin tin.

Put eggs, cream cheese, shredded cheese & a big pinch of salt into a blender. Blend on high until smooth.

Place a muffin tin inside a sheet pan & pour the egg mixture in each muffin cup about half way up.

Add veggies and meat to each cup. Then, top each cup with a little more cheese, because, well, cheese is delicious.

Cover the entire pan (muffin tin & sheet pan) with foil, but leave one corner uncovered.

Put the pan in the oven & pour enough water in the sheet pan to just barely cover the bottom, then seal up the foil tightly.

Bake for about 30 minutes, or until they're set in the middle.

Let them cool for about 5 minutes. Then, run a knife around the edges and pop each one out of the muffin tin.