



## BACON, CHEESE, EGG BAKE

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### INGREDIENTS

- 12 Eggs Scrambled
- 1 16oz Cottage Cheese
- 8 strips of Bacon,  
crumbled
- 1.5 Cups of Shredded  
Cheese
- 2 Cups Chopped Veggies
- 1 tsp Baking Powder
- ¼ Cup Flour (Sub GF if  
needed)
- Salt
- 2 TB Melted Butter

### DIRECTIONS

1. Preheat Oven to 375
2. Chop veggies and set aside
3. In a large bowl crack and scramble 12 eggs. Then add cottage cheese, chopped veggies, shredded cheese, baking powder, flour, butter, and salt. Stir
4. Pour mixture into a 9x13 greased pan. Top with any extra cheese if wanted (hint, I like to top with swiss or Gyrure but any cheese works)
5. Bake at 375 for 45-50 minutes or until center is baked!
6. Enjoy! Store in fridge for one week 😊

### NOTES

I used shredded cheddar cheese but if I can swing it I will top it with Swiss/gryure for flavor! Topping it cheddar works just as well!