



BACON, CHEESE, EGG BAKE

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
 $\frac{1}{4}$ 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!