



# Bacon and Eggs Easy Boil™ Breakfast

Bacon and Eggs on the go? Absolutely! This is a deliciously handy way to enjoy one of your favorite breakfast combinations!

**Course:** Appetizer, Breakfast, Snack

**Cuisine:** American

Servings	Prep Time	Cook Time	Passive Time
4 2 Egg Servings	4 Minutes	14 Minutes	10 Minutes

## Ingredients

- 8 Large eggs or Egg whites  
3 Tablespoons of Commercial Egg Whites = 1 separated fresh white
- ½ cup bacon 6 to 8 slices, cooked, drained, chopped
- ¼ cup Cheddar Cheese Shredded
- 1/8 cup Onion Optional

Servings: 4 2 egg servings

Units: US Imperial

## Instructions

1. Butter or oil your Eggourmet® pans with a light coating. Use the Easy Boil™ method and place 1 cup of water into your skillet. Put the pans into the skillet. Put a whole egg or an egg white or 3 Tablespoons of commercial egg whites into each Eggourmet® pan.
2. Flavorings: Mix the chopped bacon, cheese, and onion tighter. Reserve 1/3 of the mixture if you want to add it to the top of the egg. Place 1 to 1 ½ Tablespoons of the mixture into each cup, swirl slightly to mix. Be gentle if you want the yolk to remain intact. Breaking the yolk will allow the yolk to float around the white, making a fun and abstract design. The broken yolk will have a cooked texture similar to a cooked white.
3. After the flavorings are added put the lid on your skillet, and don't peek by opening the lid. Turn on your stove top burner to medium heat and cook for 14 minutes. Turn off the burner and tip the lid away from your face to release any steam that is left. Pick up each pan with tongs and turn over onto a clean plate or dish. Wait a few seconds to a minute and the eggs should slide out. If not, there is an air seal between the pan and the egg. Push gently on the indentation to

release the egg. If it still doesn't come out, when the pan is cool enough, roll it gently between your hands pressing in toward the egg and it will pop the seal loose.

4. Use the indentation side of the Bacon and Eggs, top them with the reserved ham, cheese, and onion. Or, leave plain to carry them with you. Enjoy!

### **Recipe Notes**

Our recipes call for 8 eggs or egg whites because that is how many Eggourmet® pans will fit in a standard 10" (25cm) skillet with a lid. You can cook as little as 1 egg at a time, simply reduce the cooking time by two minutes. I encourage you to make extras for the next day's breakfast or lunch. I love to make these ahead for busy week days.

If you don't have any bacon pre-cooked, save time by leaving the bacon out of the egg and start cooking the bacon before fixing the eggs. Then top the eggs with the bacon, add shredded cheese (microwave 10 seconds, if the egg is cool), to hold the bacon to the egg.