

Baked Eggs



This is the kind of breakfast that we have once in a while over the weekend. Well, not completely true since we have fresh fruit/veggie juice every day. The treat here is the baked eggs.

Actually the baked eggs are very simple to make, and great paired with a toast. You can always add spinach, tomatoes, ham, peppers...anything that you would add into an omelette, therefore very versatile.



For the juice, just combine any fruit/veggie and juice it! I have apple, beet, cucumber, carrot, tomato and celery in this particular juice.

Baked eggs

Ingredients:

2 eggs

1 tablespoon butter

1 tablespoon toasted bacon (in pieces)

Mozzarella cheese to taste

Salt and pepper to taste

$\frac{1}{2}$ teaspoon dry parsley

Extra butter to coat the ramekins



Method:

Preheat oven at 375F.

Coat the ramekins with butter and break the egg into each ramekin. Dot each egg with $\frac{1}{2}$ spoon of butter, add the bacon. Top the egg with shredded mozzarella and sprinkle with salt, pepper and dry parsley.

Set the dishes in a baking pan and add enough water to cover at least $\frac{1}{3}$ of the ramekins. Bring to simmer and transfer to a preheated 375F oven.

Bake until the egg whites are just set and the yolks are still soft.

Serve hot.



I hope you enjoy this breakfast and have a wonderful week!

Thank you for stopping by Simple Recipes!