

Bacon & Veggie Baked Eggs

5 ingredients · 30 minutes · 4 servings



Directions

1. Preheat the oven to 375°F (190°C).
2. Add the bacon to a cast-iron skillet (or another oven-safe pan) over medium heat. Cook for six to eight minutes, stirring occasionally until the chopped bacon pieces are crispy. Transfer the bacon to a plate or bowl lined with paper towel and remove all but a splash of the bacon grease in the pan.
3. Add the mushrooms to pan and cook for about five minutes or until browned and softened. Season with half of the salt.
4. Add the cabbage to the pan with the mushrooms and cook for about five minutes more or until the cabbage begins to wilt and any water released has evaporated from the pan. Stir in the crispy bacon.
5. Remove the skillet from the pan and make small wells for the eggs in the middle of the pan. Crack the eggs into the pan and season with additional salt and pepper. Transfer to the oven and bake for 10 to 13 minutes or until the eggs are cooked to your liking.
6. Remove the from oven and season with additional salt if needed. Enjoy!

Ingredients

10 slices Bacon (chopped)
4 cups Mushrooms (sliced)
1/4 tsp Sea Salt
4 cups Green Cabbage (thinly sliced)
8 Egg

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

More Flavor

Add onions, fresh garlic or other dried herbs and spices to taste.

No Bacon Grease

Use extra virgin olive oil or avocado oil instead.