

## AMERICAN EGG BOARD CULINARY LIBRARY



### SHEET PAN EGG IN A BAGEL HOLE

Total Time: 27 minutes

Prep Time: 15 minutes

Cook Time: 12 minutes

### INGREDIENTS

3	everything bagels, sliced in half
	olive oil cooking spray
6	slices prosciutto
6	Phil's DHA Omega-3 eggs
1	avocado, peeled/pitted and thinly sliced
1 tbsp	chopped chives
	salt and pepper to taste

Yields: 6 servings

### INSTRUCTIONS

1. Preheat oven to 400°F and line a large baking sheet with parchment paper. Cut holes in bagels to 2 inches wide using a round cookie cutter or knife. Place bagels onto baking sheet with seasoned side facing up. Spray bagels with olive oil cooking spray.
2. Fold each slice of prosciutto and lay over holes of bagels. Press into holes to create a well for eggs. Crack eggs into wells and bake for 10-12 minutes, until egg whites are fully cooked.
3. Serve hot topped with sliced avocado and chives.

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