Cheesy Jalapeno Egg Muffins



Ingredients

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| 10 | Phil’s Pasture-Raised Organic Large Eggs |
| 1 tsp | Salt |
| 1 tsp | Garlic powder |
| ¼ tsp | Pepper |
| 2 | Jalapenos, 1 minced and 1 thinly sliced, divided |
| 2 oz | Cream cheese, softened |
| ½ cup | Shredded cheddar cheese |
| ½ cup | Shredded mozzarella cheese |
| ¼ cup | Cooked bacon, chopped |

Directions:

1. Preheat oven to 375F. Prepare a standard muffin tin with nonstick cooking spray
2. In a large bowl, whisk together eggs, salt, garlic powder and pepper. Add minced jalapeno, cream cheese, cheddar cheese, mozzarella cheese and bacon
3. Divide mixture equally into prepared muffin tin. Top each muffin with a few jalapeno slices
4. Bake 20-25 minutes, until eggs are set. Allow to cool slightly, then remove from muffin tin
5. Serve and refrigerate leftovers up to 3 days.