

Bacon and Eggs in Toast Cups

Ingredients:

2 Tablespoons unsalted butter, melted
8 slices white or whole-wheat sandwich bread
6 slices bacon
6 large eggs
½ cup shredded cheddar cheese
¼ cup chopped green onion
Coarse salt and ground pepper

Directions:

Preheat oven to 375 degrees. Lightly butter 6 standard muffin cups. Slightly flatten bread slices and cut into 6 rounds then press into each muffin cup, overlapping slightly and making sure bread comes up to edge of cup. Use extra bread to patch any gaps. Brush bread with remaining butter.

In a large skillet, cook bacon until almost crisp, about 4 minutes, flipping once. Wrap 1 slice of bacon around the muffin cup in each cup. Crack an egg over each. Season with salt and pepper.

Bake until egg whites are just set, 20 to 25 minutes. Sprinkle shredded cheese and chopped green onion on top of each cup. Run a knife around cups to loosen toasts. Serve immediately.