

EGG & POTATO GRAB-AND-GO BREAKFAST CUPS

INGREDIENTS

ITEM	QUANTITY
Baby Potatoes, finely diced	1½ Cups
Garlic-Infused Olive Oil	1 Tbsp.
Eggs	6 Large
Lactose-Free Milk	¼ Cup
Shredded Cheddar Cheese	½ Cup
Baby Spinach, chopped	½ Cup
Chives, chopped	2 Tbsps.
Smoked Paprika	½ Tsp.
Salt	½ Tsp.
Black Pepper	¼ Tsp.

SERVING SIZE **2 BREAKFAST CUPS**

PREPARATION

- Preheat the oven to 375°F. Grease a 12-cup muffin pan.
- Toss diced potatoes with garlic-infused olive oil, smoked paprika, salt, and pepper.
- Divide potatoes evenly between the muffin cups.
- Bake for 15 minutes, until the potatoes begin to soften.
- Whisk eggs and lactose-free milk together in a bowl.
- Stir in cheddar, spinach, and chives.
- Pour the egg mixture evenly over the potatoes.
- Bake for another 15-18 minutes, until the eggs are completely set.
- Cool for a few minutes before removing from the pan.

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