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OH! SO BACON EGG BITES

½ cup cottage cheese

⅓ cup Greek yogurt

6 eggs

1 tsp. **Oh! So Bacon**

2 tsp. **Lemony Dill Seasoning**

1 tsp. **The Perfect Blend Seasoning**

1 cup shredded cheese

¼ diced red pepper

Preheat oven to 325°F. Place cottage cheese and yogurt in a blender, blend until smooth, add eggs and seasonings; blend. Pour the egg mixture into a bowl, adding the cheese and red pepper.

Pour the egg mixture into greased medium muffin tins or silicon molds. Bake for 22 to 25 minutes until set. Serve warm or cold . Egg bites can be refrigerated for up to three days and can also be frozen.



•Oh! So Bacon
•Lemony Dill Seasoning

•The Perfect Blend Seasoning