

Baked Egg Bites

Easy baked egg bites recipe perfect for meal prep. Protein-packed breakfast with customizable ingredients. Ready in 25 minutes!

10	15	25	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Baked Egg Bites

Ingredients

- 6 egg
- 1 cup milk
- 1 cup cheddar cheese
- 1 cup bell pepper
- 1 cup onion
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the oven and muffin tin**

Preheat oven to 375°F (190°C). Spray a 12-cup muffin tin generously with cooking spray, making sure to coat the bottom and sides of each cup completely.
- 2 Prepare the vegetables**

Dice 1 cup bell peppers and 1 cup onions into small, uniform pieces about 1/4 inch in size. Pat any excess moisture from the vegetables with paper towels.
- 3 Mix the egg base**

Crack 6 eggs into a large mixing bowl and whisk vigorously until completely smooth and uniform in color. Add 1 cup milk and whisk until fully incorporated with no streaks.
- 4 Season the egg mixture with 1 teaspoon salt and 1 teaspoon black pepper. Whisk to distribute the seasonings evenly throughout.**
- 5 Add the diced bell peppers, onions, and 1 cup shredded cheese to the egg mixture. Stir gently with a spoon until all ingredients are evenly distributed.**
- 6 Fill and bake**

Pour the egg mixture evenly into the prepared muffin cups, filling each about 2/3 full to prevent overflow during baking.
- 7 Bake for 18-22 minutes, until the centers are set and no longer jiggle when gently shaken, and the edges are lightly golden and pulling slightly away from the sides.**
- 8 Cool and serve**

Cool in the muffin tin for 5 minutes, then run a butter knife around the edges to loosen and carefully remove each egg bite. Serve

immediately while warm.

Tips

Pre-cook watery vegetables: Sauté mushrooms, zucchini, or spinach before adding to remove excess moisture and prevent soggy egg bites.

Use silicone molds: Silicone muffin cups or egg bite molds make removal easier and eliminate sticking issues completely.

Don't over-beat: Whisk eggs just until combined. Over-beating incorporates too much air, causing dramatic rising and deflation.

Cool gradually: After baking, turn off oven and crack door open to let egg bites cool slowly, preventing sudden temperature changes that cause deflation.

Portion filling carefully: Fill muffin cups only 2/3 full to prevent overflow and ensure even cooking.

Test doneness properly: Egg bites are done when edges pull away slightly from sides and centers are just set but still slightly jiggly.

Freeze individually: Place cooled egg bites on a baking sheet to freeze separately before storing together to prevent sticking.

Reheat with care: Microwave in 15-second intervals to prevent overcooking and maintain fluffy texture.