



Breakfast Stuffing Cups



INGREDIENTS

- 4 strips cooked bacon, crumbled
-  8 medium eggs
- 1/4 cup thinly sliced green onion
-  4 cups prepared turkey stuffing
- 1 cup shredded cheddar cheese
- breakfast stuffing cups



DIRECTIONS

Preheat oven to 350°F. Spray 8 cups of a 12-cup muffin pan with non-stick cooking spray. Combine stuffing, cheese and bacon. Place 1/2 cup stuffing mixture in each sprayed muffin cup. Press stuffing onto bottom and up sides of muffin cups forming a well in the center of each cup. Crack 1 egg into each cup. Bake 15 to 18 minutes or until egg whites are set. Allow to cool in pan 5 minutes and then remove by loosening sides with a flat spatula and lifting from bottom of each stuffing cup. Serve sprinkled with green onion.