

Crave & Rave

Featured in *School Nutrition* (March 2020)

Restaurant-Worthy School Breakfast Items on the Menu

12 SERVINGS



BACON & CHEESE FRITTATA

INGREDIENTS

48 ozs.	Frozen liquid eggs, thawed
1 Tbsps.	White pepper
1 tsp.	Red pepper flakes
24 ozs.	Shredded cheddar cheese, divided
12 ozs.	Crumbled cooked bacon (plus more for garnish, optional)
1 tsp.	Crispy jalapeño (optional)
As needed	Pan-release spray



1. Place 12, 8-ounce baking cups on sheet pan and spray with pan-release spray.
2. In a bowl, whisk together the liquid eggs, white pepper, red pepper flakes, 12 ounces of shredded cheddar and the crumbled bacon.
3. Pour 6 ounces of egg mixture into each baking cup.
4. Bake in convection oven at 350° F for 10-12 minutes.
5. Once baked, top each egg muffin with 1 ounce of shredded cheddar cheese.
6. Hold warm until service. Before serving, add the optional bacon crumbles and/or crispy jalapeños.

Valders Area School District, Wisconsin