

## Scrambled Egg Bacon Bowls



### Ingredients:



- 1 pound bacon strips, cut in half
- 2 tablespoons [Hiland Dairy Butter](#)
- 8 eggs
- 1/2 cup water
- Salt and pepper, to taste
- 1/2 cup [Hiland Dairy Sharp Cheddar Cheese](#), shredded
- Fresh chives, optional

## Directions:

Do not preheat oven.

Turn a muffin tin upside down and place on a jellyroll pan lined with aluminum foil.

Drape enough bacon strips to cover each muffin cup completely. *Tip: This recipe should yield 8 bowls per pound of bacon.*



Place pan in the oven and set it to 350 F.

Bake bowls for about 45 minutes, or until desired crispness.



Remove from oven and let cool to the touch. *Tip: Do not let the oven cool completely.*

Once cooled, carefully remove each bowl from the muffin tin and transfer onto the jellyroll pan turning them upright.

Whisk together eggs, water, salt and pepper.



Melt butter in a skillet over low heat.



Pour egg mixture into skillet and scramble until egg mixture is cooked through but a little wet.



Immediately spoon scrambled eggs into each bacon bowl.



Sprinkle with cheese and warm in the oven until the cheese is melted, approximately 2 minutes.



Top with fresh chives.

Serve with a glass of farm-fresh [Hiland Dairy Milk](#) and enjoy!