

Bacon Cheese Frittata

#cooking/recipe

#2019/March#

#cooking/dinner

#cooking/breakfast

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Ingredients

5 slices bacon

6 eggs

1 cup milk

2 tbsp butter, melted

1/2 tsp salt

1/4 tsp black pepper

1/4 cup chopped green onions

1 cup shredded cheddar cheese

Process

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 7x11-inch baking dish.

Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain bacon slices on paper towels and crumble.

Beat eggs, milk, butter, salt, and ground pepper in a bowl; pour into prepared baking dish. Sprinkle with onions, bacon, and Cheddar cheese.

Bake in preheated oven until a knife inserted near the center comes out clean, 25 to 30 minutes.

Nutrition

Servings: 6

Calories: 245cal

Fat: 19g

Carbs: 3g

Protein: 15g