Bacon Cheese Frittata

#recipe #cast iron# #food/cooking# #food/dinner# #food/breakfast# #people/All Recipes# #need to make# #2019/March#

Bacon Cheese Frittata Recipe - Allrecipes.com

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