



Denver Omelet Muffin Cups

with Crispy Bacon



30-40min



2 Servings

All the elements from the classic diner breakfast are in these convenient bite-sized portions. With crispy bacon alongside, these creamy egg bites are rich with mascarpone and cheddar-jack cheeses, and chock full of flavorful onions, peppers, and potatoes. Parsley adds a fresh herbal note while shredded cheese on top melts to golden brown perfection. (2-p plan serves 12; 4-p plan serves 24—nutrition reflects 1 muffin cup)

What we send

- ½ lb fingerling potatoes
- 4 oz pkg thick-cut bacon
- 1 bell pepper
- 1 shallot
- ¼ oz fresh parsley
- 2 (¼ oz) Tex-Mex spice blend
- 3 oz mascarpone ²
- 2 (2 oz) shredded cheddar-jack blend ²

What you need

- kosher salt & ground pepper
- 4 large eggs ¹

Tools

- medium saucepan
- medium skillet
- nonstick cooking spray
- 12-cup muffin tin

Cooking tip

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Allergens

Egg (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 150kcal, Fat 12g, Carbs 3g, Protein 9g



1. Cook potatoes

Preheat oven to 375°F with a rack in the center.

Cut **potatoes** into ½-inch pieces. Transfer to a medium saucepan with enough **salted water** to cover by ½-inch. Cover and bring to a boil. Uncover and cook until potatoes are just tender, 3-5 minutes.



4. Cook veggies

Heat skillet with **reserved bacon fat** over medium. Add **peppers** and **shallots**; cook until softened and just starting to brown, 5-7 minutes. Add **1 tablespoon water** and bring to a simmer, scraping up any bits from the bottom of the pan. Remove from heat; add **all of the Tex-Mex spice** and stir until veggies are evenly coated. Season with **salt** and **pepper**. Let cool slightly.



2. Cook bacon

Place **bacon** in a medium skillet. Cook over medium-high heat until fat is rendered and bacon is crisp, 3-4 minutes per side. Transfer bacon to a paper towel-lined plate; reserve **bacon fat** in skillet.



5. Make egg mixture

In a large bowl, whisk to combine **mascarpone**, **4 large eggs**, **1 teaspoon salt**, **a few grinds of pepper**, and **¼ cup water**. Stir in **potatoes**, **sautéed peppers** and **shallots**, **1 packet of cheese**, and **⅔ of the chopped parsley**.

Grease a 12-cup muffin tin with nonstick cooking spray.



3. Prep ingredients

Meanwhile, halve **bell pepper**, remove stem and seeds, and cut into ½-inch pieces.

Halve **shallot** and thinly slice.

Pick **parsley leaves** from stems and coarsely chop leaves; discard stems.



6. Bake & serve

Evenly divide **egg mixture** between muffin cups. Top with **remaining cheese** and **parsley**. Bake on center oven rack until eggs are set and tops are golden brown, 20-25 minutes.

Let **eggs** rest for 5 minutes in the tin. Carefully run a knife around the edge of each **egg muffin** and remove from tin, serving with **bacon** alongside. Enjoy!