# **DINNERLY**



## **Denver Omelet Muffin Cups**

with Bacon, Peppers & Onion





Bring the classic diner omelet to your fingertips with these bite-sized egg muffin cups. We mix crisp bacon with tender onions and peppers before tossing in smoked paprika for a deep smokey flavor. Add shredded cheddar-jack cheese and eggs and they come out of the oven in minutes! Convenient, filling, and most of all—tasty! We've got you covered! (2-p plan makes 12 muffin cups; 4-p plan makes 24)

### **WHAT WE SEND**

- 1 yellow onion
- · 1 green bell pepper
- · 4 oz pkg thick-cut bacon
- · ¼ oz smoked paprika
- 2 oz shredded cheddarjack blend <sup>7</sup>

#### WHAT YOU NEED

- kosher salt & ground pepper
- 4 large eggs<sup>3</sup>

### **TOOLS**

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

#### **COOKING TIP**

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!

#### **ALLERGENS**

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## **NUTRITION PER SERVING**

Calories 100kcal, Fat 7g, Carbs 3g, Protein 7g



## 1. Prep ingredients

Preheat oven to 375°F with a rack in the center. Grease a 12-cup muffin tin with nonstick cooking spray.

Finely chop **onion**. Halve **pepper**; discard stem and seeds. Finely chop.

Cut bacon into 1/2-inch pieces.



## 2. Cook bacon & veggies

Place bacon in a medium nonstick skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Add onions, peppers, and a pinch each of salt and pepper. Cook, stirring occasionally, until softened and translucent, 5–7 minutes. Stir in 1 teaspoon smoked paprika; cook until fragrant, about 30 seconds. Let cool for 5 minutes.



## 3. Mix eggs & bake

In a large bowl, whisk 4 large eggs, ¼ teaspoon salt, and a pinch of ground pepper until combined and frothy. Mix in bacon mixture and cheese.

Fill prepared muffin tin cups with egg mixture. Bake on center oven rack until tops are golden brown and centers are set, rotating halfway through, 15–20 minutes. Let rest for 5 minutes.



4. Serve

Unmold **Denver omelet muffin cups** by running a thin spatula around edges and serve. Enjoy!



01 111

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!