

DINNERLY



Denver Omelet Muffin Cups with Bacon, Peppers & Onion



30min



2 Servings

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! (2p-plan makes 12 muffin cups; 4p-plan makes 24—nutrition reflects 1 muffin cup)

WHAT WE SEND

- 1 yellow onion
- 1 green bell pepper
- 4 oz pkg thick-cut bacon
- ¼ oz smoked paprika
- 2 oz shredded cheddar-jack blend ²

WHAT YOU NEED

- kosher salt & ground pepper
- 4 large eggs ¹

TOOLS

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

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

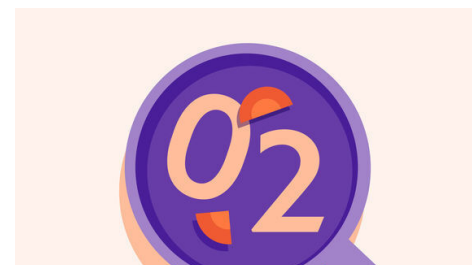


1. Prep ingredients

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

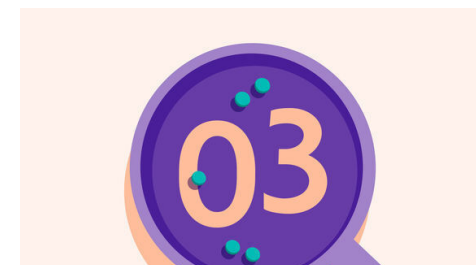
Finely chop **onion**. Halve **pepper**; discard stem and seeds. Finely chop.

Cut **bacon** into ½-inch pieces.



2. Cook bacon & veggies

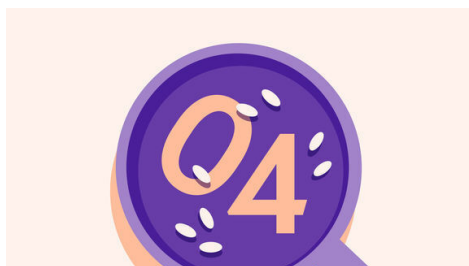
Place **bacon** in a medium nonstick skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Add **onions, peppers, and a pinch each of salt and pepper**. Cook, stirring occasionally, until softened and translucent, 5–7 minutes. Stir in **1 teaspoon 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!



5. ...

What were you expecting, more steps?



6. ...

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