



Healthy Recipe for the Holiday Season Easy Egg Bake

This recipe is easy to make and can be used for many occasions!

Ingredients:

- 1. 16 large eggs
- 2. 1 cup of shredded cheddar cheese

Preheat oven to 350°F. Lightly spray 8"x 8" inch baking dish with non-stick cooking spray. Crack eggs and whisk in large bowl. Pour eggs into the dish and top with shredded cheese. Bake for 30 minutes. Slice into 2" x 4" pieces. Serve warm and enjoy!

Nutrition Facts: Egg Bake

Serving Size: 1/8 recipe (2" x 4" piece)

Calories: 200 calories, Carbohydrates: 1 grams, Total Fat: 14 grams, Protein: 16 grams, Sodium: 234 mg.

Options:

- 1. Reduce Calories and Fat: Use low-fat cheese.
- 2. Less Fat and More Protein: Use more egg whites and less whole eggs (2 egg whites = 1 egg and provides 6 more grams of protein with 5 less grams of fat).
- **3. More Texture:** Add chopped vegetables such as onions, peppers, tomatoes, and spinach.
- **4. Even more protein:** Add lean ham or chicken sausage.

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