



## Eggs in a Basket

**Prep: 15 minutes**

**Bake: 13 minutes • Serves: 8**

- Nonstick cooking spray
- 8 frozen round buttermilk waffles
- 3 tablespoons unsalted butter
- 8 large eggs
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 1 cup shredded sharp Cheddar cheese
- ¾ cup drained and chopped roasted red peppers
- 12 slices fully cooked bacon, coarsely chopped

**1.** Preheat oven to 400°. Spray 13 x 18-inch rimmed baking pan with nonstick cooking spray. Place frozen waffles in single layer on prepared pan. Bake waffles 6 minutes or until thawed and slightly crisp. With 2-inch cutter (or glass with 2-inch opening), cut out center of each waffle; place centers on pan with waffles.

**2.** In small microwave-safe bowl, cook butter in microwave oven on high 30 seconds or until melted. Crack 1 egg into center of each waffle; drizzle butter and sprinkle salt and pepper over waffles with eggs and waffle centers. Bake 4 minutes.

**3.** Sprinkle cheese, then peppers and bacon over edges of waffles around eggs. Bake 3 to 4 minutes longer, or until edges of waffles are lightly browned and cheese melts. Serve immediately.

*Approximate nutritional values per serving:*

*276 Calories, 18g Fat (8g Saturated), 250mg Cholesterol,  
577mg Sodium, 14g Carbohydrates, 1g Fiber, 14g Protein*