

ZOË Breakfast Egg Bake



Ingredients:

- 3 Eggs
- ½ cup low fat cottage cheese
- ¼ cup diced green pepper
- 6-8 sliced cherry tomatoes
- 2T Vegetable broth
- Seasoning:
 - ZOË Pink Salt
 - Pepper
 - Herbs de Provence
 - Optional: Red Pepper Flake

Prep Instructions:

- 1Preheat oven to 350 degrees
- Quarter radishes and toss in 2T chicken broth, and seasoning blend.
- Using 1T vegetable broth, spread around baking pan to prevent sticking. Discard of any extra remaining liquid.
- In bowl, whisk to combine eggs and cottage cheese and seasonings: Pink Salt, Pepper, Herbs de Provence.
- Add egg mixture to baking pan. Add diced green pepper.
- Place pan in oven and bake for 35-40 minutes.
- While baking, combine in a bowl slice cherry tomatoes, 1T vegetable broth, and seasonings: ZOE Pink Salt, Pepper, and, optionally, red pepper flake if you like a little spice. Set aside to marinate.
- Once bake is done, use a butter knife to check doneness. If you insert it into the middle and it pulls out clean, the egg bake is done.
- Add tomato relish on top and you're ready to eat!