

MAKE-AHEAD BREAKFAST

Bacon, Egg and Cheese Breakfast Pockets

Canned biscuits filled with fluffy eggs, bacon, pesto and melty pepper jack. Bake on Sunday, grab and go all week.

Makes 8
pockets

350°F
oven

18 to 22 min
bake



Ingredients

- 2 cans (8 count each) refrigerated biscuit dough
- 6 large eggs
- 6 slices bacon, cooked and chopped
- 2 to 3 tbsp pesto
- 8 slices pepper jack, cut into squares
- Salt and pepper, to taste
- Muffin pan (silicone or greased metal)

Make-Ahead Tips

- **Fridge:** cool completely, airtight, up to 3 days.
- **Freezer:** freeze on a tray, then bag, up to 1 month.
- **Reheat:** microwave 45 to 60 sec, or warm in a 350°F oven.

Easy Swaps

- Sausage or ham instead of bacon
- Cheddar instead of pepper jack
- Skip the pesto for picky eaters
- Add spinach or diced peppers to the eggs

Instructions

1. Heat oven to 350°F. Grease the cups if your pan isn't silicone.
2. Press 1 biscuit into each of 8 muffin cups, up the sides. Save 8 for tops.
3. Whisk eggs with a pinch of salt and pepper.
4. Fill each cup about halfway with egg.
5. Add bacon, a small spoonful of pesto and a square of pepper jack.
6. Flatten the remaining biscuits, lay over each cup and pinch edges to seal.
7. Bake 18 to 22 minutes, until golden and the eggs are set. Cool a few minutes, then pop out.
8. Pull one apart warm and enjoy the cheese stretch.

Notes

Don't overfill with egg, and cool on a rack before storing so the bottoms stay crisp.