

# Sun Dried Tomatoes, Basil, and Feta Cheese Egg-Bites

Prep Time  
5 mins

Cook Time  
10 mins

Total Time  
30 mins

Servings: 7 Egg-Bites

## Ingredients

- 4 eggs
- 1/2 cup cottage cheese
- 1/4 cup feta cheese crumbled
- 1/4 cup diced sun-dried tomatoes
- 1 Tablespoon chopped fresh basil or 1 tsp. dried basil

## Instructions

1. Add 1 cup water to the inner pot.
2. Add eggs, feta cheese, and cottage cheese to a blender and process until smooth (about 30 seconds). Add diced sun-dried tomatoes and basil.
3. Give it a quick pulse to combine.
4. Divide the egg mixture evenly between the compartments of the [Silikong mold](#), tightly cover with the Silikong lid.
5. Place the Silikong mold into the Instant Pot.
6. Place the lid on the Instant Pot and be sure that the vent is set to sealing. Press the STEAM button and set the timer to 10 minutes. It will take about 5 minutes for the Instant Pot to come to full pressure, then the display will show a countdown timer.
7. Once the cooking time is up, allow the pressure to release naturally for 10 minutes, and then release any remaining pressure before opening the Instant Pot.
8. Remove the Silikong mold from the Instant Pot and allow the egg bites to cool for a few minutes before enjoying.

## Notes

These Instant Pot Sous Vide Egg Bites can be stored in the refrigerator for up to 1 week. Microwave for 30 seconds when ready to eat. They can also be frozen and reheated in the microwave for 1 ½ - 2 minutes.