

Instant Pot Bacon & Cheese Egg Bites

Prep Time

10 mins

Cook Time

6 mins

Pressure release

10 mins

Total Time16 mins



Course: Breakfast, Snack

Cuisine: American

Keyword: Instant Pot

Servings: 14

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Ingredients

- 4 slices bacon - cooked
- 10 large eggs
- 1/2 cup cottage cheese
- 1/2 cup half and half (can use milk if preferred)
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup Gruyere cheese - grated

Instructions

1. Cut bacon into bite size pieces and place on the bottom of [silicone egg bite](#) mold. Set aside.
2. In a blender (or with immersion blender) mix eggs, cottage cheese, half and half, salt and pepper for approximately 30 seconds. Gently pour egg mixture into each egg bite cup until about 3/4 full. Top with cheese.
3. Add one cup of water to Instant Pot. Cover egg bite silicone mold with foil and place on cooking trivet. Gently place the trivet into Instant Pot, place lid on and seal. Set to STEAM for 6 minutes. After cycle has finished, let steam naturally release for 10 minutes the "quick release" any remaining steam.
4. Pop eggs out of mold and serve immediately. Can be store in mold, covered with lid and reheated when ready to enjoy.

TIPS AND COOKS NOTES

1. ****This recipe amount makes 14 egg bites.** You can use 2 silicone eggs molds at a time if you have them or just make two batches following the same cooking instructions each time.
2. ****Replace bacon and cheese for other ingredients of your choosing.**
3. ****I **did not** use any oil or fat in my silicone mold and the eggs did not stick.** Some recipes call for spraying each cup but I did not find that necessary.