

Land o' Lakes Eggs Baked in Bread Bowls

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/easter-breakfast-egg-scramble-mini-bread-bowls-recipe>

Ingredients:

- 6 whole wheat rolls
- 6 eggs Land o' Lakes All-Natural Farm-Fresh
- 6 teaspoons cream
- 6 tablespoons Parmesan cheese
- 3 teaspoons fresh chives chopped
- 3 teaspoons fresh parsley finely chopped
- 1 teaspoon salt
- 1 teaspoon black pepper freshly ground

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 2 grams
3. Cholesterol: 330 milligrams
4. Fat: 12 grams
5. Protein: 13 grams
6. SaturatedFat: 5 grams
7. Sodium: 850 milligrams
8. Sugar: 1 grams

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