

# Baked Ham and Swiss Egg Casserole Bites

Makes 12 servings

## Ingredients:

- 1 cup fully cooked diced ham
- 1 cup shredded Swiss cheese
- 6 large eggs
- 1/2 cup milk
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper



## Directions

1. Preheat oven to 350°F. Grease a 12-cup muffin tin.
2. Evenly divide diced ham among the muffin cups. Sprinkle cheese on top.
3. In a bowl, whisk together eggs, milk, salt, and pepper.
4. Carefully pour egg mixture over ham and cheese, filling cups about 3/4 full.
5. Bake 20–25 minutes, until eggs are set and lightly golden.
6. Let cool slightly, then gently remove from muffin tin.

## Cooking Tidbit

Egg bites reheat well and can be stored in the refrigerator for quick breakfasts or snacks. They can also be frozen in Ziplock bags and reheated later for a convenient treat.