



Sheet Pan Eggs

 **BRONSON**

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Serves 8

Ingredients

- 12 eggs
- ½ cup milk
- ¼ teaspoon salt
- 1 pinch pepper
- ½ cup mixed toppings of your choice, i.e. shredded cheese, chopped ham or bacon, green pepper, mushroom, onion, etc.
- Optional: ½ teaspoon Italian seasoning (or other dried spices) to taste

Instructions

1. Preheat oven to 400°F. Grease a 12"x17" rimmed sheet pan with cooking spray, line with parchment paper and spray again.
2. In a bowl, whisk together the eggs, milk, salt, pepper and spices (if using) until smooth.
3. Pour the eggs onto the sheet pan and sprinkle on your favorite toppings.
4. Bake for 15 minutes or until the eggs are cooked through.
5. Slice and serve immediately or put into a storage container and freeze for up to one month.