

# EGG BITES WITH SPINACH & PROSCIUTTO

Prep time 10 Mins

Cook time 18 Mins

Total time 28 Mins

## RECIPE TYPE: BREAKFAST

### INGREDIENTS

- 4 large eggs
- 3 ounces finely grated parmesan cheese (3/4 cup)
- 2 ounces heavy whipping cream (1/4 cup)
- 1/2 ounce fresh spinach finely chopped (about 1/4 cup packed)
- 1/2 ounce prosciutto finely chopped
- 1/2 teaspoon black pepper
- 1/8 teaspoon salt

### INSTRUCTIONS

1. Using a silicone egg bites mold, evenly divide the spinach and prosciutto among the 7 mold compartments.
2. In a mixing bowl, combine eggs, parmesan cheese, heavy cream, salt, and pepper. Whisk until well-beaten and smooth.
3. Divide the mixture equally into the silicone tray. Each should be about 3/4 of the way full.
4. Cover the silicone tray with a paper towel followed by foil. The foil should wrap around the edges to ensure no condensation seeps in.
5. Add 1 cup of water to Instant pot, cover egg bite mold with foil and place on trivet and lower into pot. Secure lid with seal closed and set to "steam" for 8 minutes. When cycle is complete, let naturally release for 10 minutes, then quick release the rest.
6. Hold the mold over the wire rack and gently push the egg bites out. If you hold it at an angle or press too hard, you may end up with cracks.
7. Serve immediately or cool completely and store in the refrigerator for up to a week. You can also freeze them for up to a month.

