

## **Baked Eggs**

<http://userealbutter.com/2010/12/28/baked-eggs-recipe/>

*a hybrid of Ina Garten's [herbed baked eggs](#) and [Gluten-Free Girl and the Chef's baked eggs recipe](#)*

1 tbsp unsalted butter, softened  
1/4 cup Parmesan cheese, grated  
1/2 tsp fresh rosemary, minced  
1/2 tsp fresh thyme, minced  
1 tbsp fresh parsley, minced  
8 eggs  
4 strips bacon, cooked and crumbled  
1/4 cup kale, sautéed and chopped  
salt and pepper to taste

Heat oven to 375°F. Butter four ramekins. Combine the cheese and herbs in a small bowl. Crack two eggs into a bowl or cup, taking care not to break the yolks. Pour the two eggs into a ramekin and repeat until all four ramekins have eggs. Sprinkle bacon, kale, and the cheese-herb blend over the eggs. Finish with a dash of salt and freshly ground pepper. Bake the eggs for 10-15 minutes until the eggs have achieved desired doneness: less time for runny yolks, more time for firm yolks. Keep in mind that shallow ramekins will cook faster than deeper ramekins (uh, I found this out the first time around). Serve immediately.