



*cara price*

## CRUSTLESS PIZZA EGG BITES

### INGREDIENTS

8 eggs  
6-8 ounces turkey pepperoni, chopped  
1 large tomato, diced  
1/2 cup coconut milk, unsweet  
1 tablespoon butter or ghee, melted & cooled  
1 teaspoon apple cider vinegar  
1 teaspoon salt  
1/2 teaspoon pepper  
Optional: 1/2 cup grated mozzarella cheese  
spray oil

### DIRECTIONS

preheat the oven to 325°.

whisk all the eggs together in a medium size bowl.

add the coconut milk, melted butter, apple cider vinegar, salt & pepper & whisk again. stir in the tomato & the chopped turkey pepperoni.

spray a muffin pan with spray oil or use paper muffin liners.

using a 1/3 cup measuring scoop, fill each muffin well.

bake 24-26 minutes or until the egg bites become firm in the middle. you can check these by sticking a toothpick or butter knife down into the middle of them to see if they are done.

If using cheese, sprinkle on top of each pizza egg bite right when they come out of the oven. once cooled, store in the fridge for up to 5 days.