

Easy Baked Cottage Cheese Eggs - A Protein-Packed Breakfast Delight

Baked Cottage Cheese Eggs - A Cozy, Protein-Rich Start to Your Day



OVEN
375°F

TIME
30 min

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Recipe Card

SAVE
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INGREDIENTS

6 large eggs
1 cup cottage cheese
1/4 cup grated cheddar cheese
2 tablespoons chopped herbs (like parsley, chives, or dill)

Salt and pepper to taste

Butter or cooking spray for greasing

Swaps & Variations:

Cheese options: Swap cheddar for feta, Monterey Jack, or Swiss.

Add veggies: Stir in chopped spinach, sautéed mushrooms, or diced bell peppers.

Make it spicy: Add a pinch of chili flakes or diced jalapeños.

Low-fat option: Use low-fat cottage cheese and reduce cheddar.

How to Make Baked Cottage Cheese Eggs:

Preheat your oven to 190°C (375°F). Grease a small baking dish with butter or nonstick spray.

Whisk the eggs in a large mixing bowl until lightly beaten.

Add cottage cheese, grated cheddar, chopped herbs, salt, and pepper. Mix well until evenly combined.

Pour the mixture into the prepared baking dish and smooth the top.

Bake for 25-30 minutes or until the center is set and the top is lightly golden.

Cool slightly before slicing and serving.

Tips for Success:

Use a shallow baking dish for quicker, more even baking.

Don't overbake-you want a tender, moist texture.

Double the recipe and bake in a 9x13 for brunch parties or meal prep.

Serving Suggestions & Pairings:

A slice of crusty toast or a warm English muffin

A side of fresh fruit or a green salad

Your morning coffee or a glass of orange juice

The Viral Cottage Cheese Pancake - protein-packed and trendy!

This One-Pan Breakfast Bake for a crowd-pleasing brunch addition.

3-Ingredient Chocolate Chip Oatmeal Breakfast

Cookies for a sweet, grab-and-go bite.

Storage & Leftovers:

Refrigerate leftovers in an airtight container for up to 4 days.

Reheat slices in the microwave or toaster oven.

Freeze tightly wrapped portions for up to 2 months.

Thaw overnight and reheat.

More Breakfast Recipes You'll Love:

This 3-Ingredient Egg Wrap

DIRECTIONS

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2. Whisk the eggs in a large mixing bowl until lightly beaten.
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6. Cool slightly before slicing and serving.
7. Tips for Success: Use a shallow baking dish for quicker, more even baking.
8. Don't overbake-you want a tender, moist texture.
9. Double the recipe and bake in a 9x13 for brunch parties or meal prep.
10. Serving Suggestions & Pairings: These baked eggs are delightful with:
 11. A slice of crusty toast or a warm : English muffin
 12. A side of fresh fruit or a green salad
 13. Your morning coffee or a glass of orange juice
 14. Or for a complete breakfast spread, serve it alongside:
 15. The : Viral Cottage Cheese Pancake - protein-packed and trendy!
 16. This : One-Pan Breakfast Bake for a crowd-pleasing brunch addition.
 17. 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies for a sweet, grab-and-go bite.

18. Storage & Leftovers: Refrigerate leftovers in an airtight container for up to 4 days.
19. Reheat slices in the microwave or toaster oven.
20. Freeze tightly wrapped portions for up to 2 months. Thaw overnight and reheat.
21. More Breakfast Recipes You'll Love: This 3-Ingredient Egg Wrap
22. No-Bake : Monster Cookie Energy Balls
23. Final Thoughts: These Baked Cottage Cheese Eggs prove that simple can be sensational. With wholesome ingredients, adaptable flavors, and fuss-free prep, they're a reliable go-to for busy mornings or laid-back brunches.
24. If you make this recipe, I'd love to hear how you customized it! Leave a comment or tag @chefmaniac with your creations. ??

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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