

# 3 Dinners Mini Menu #22- "Dozen Eggs" Edition

## Grocery List

Spaghetti Noodles  
Frozen peas (10oz)  
Bacon (12oz)  
Eggs (dozen)  
Parmesan Cheese (6oz)  
Sliced French Bread  
Onion (x1)  
Bell Pepper(x1)  
Diced Tomatoes  
(14.5oz)  
Chili Seasoning  
Ground Turkey (1lb)  
Pie Crust (9 inch)  
Milk  
Frozen Broccoli (12oz)  
Salad Kit (any flavor)

@lowdoughfamily

## Bacon Carbonara- Style Pasta

8 oz spaghetti  
noodles  
12oz frozen peas  
6 slices bacon  
(chopped)  
2 eggs  
1/2 cup shredded  
Parmesan  
Favorite Seasonings  
Sliced French Bread

1. Boil pasta in water. Add frozen peas during the last 2 minutes of cooking. Save 1/2 cup of the pasta water, then drain well.
2. Cook the bacon in a skillet until crisp, then remove it from the heat and leave a little grease in the pan.
3. Whisk eggs, cheese, and favorite seasonings in a small bowl.
4. Add drained pasta and peas to the skillet (off the heat).
5. Pour in the egg mixture and stir quickly, adding splashes of hot pasta water until creamy.
6. Serve with sliced French Bread.

## Shakshuka aka Eggs in Purgatory

1 tbsp oil\*  
1 lb ground turkey  
1 small onion, diced  
1 bell pepper, diced  
14.5 oz can diced tomatoes  
1-2 tbsp chili seasoning  
4-6 eggs  
sliced French bread

1. In a large skillet, heat oil and brown the ground turkey with onion and bell pepper until cooked through.
2. Stir in tomatoes and chili seasoning; simmer 5-10 minutes to thicken.
3. Make small wells in the sauce and crack in the eggs. Cover and cook on low until eggs are just set (about 5-8 minutes).
4. Serve with sliced French bread for dipping.

## Bacon & Broccoli Quiche with Salad

4 eggs  
1 cup milk  
Favorite Seasoning  
1 pie crust  
6 slices cooked bacon, crumbled  
1 cup shredded parmesan cheese  
1 cup frozen broccoli, chopped  
Salad Kit (any flavor)

1. Preheat oven to 375°F.
2. Whisk eggs, milk, and favorite seasonings.
3. Spread cheese, bacon, and broccoli evenly on top of the crust (or bottom of the pan), then pour egg mixture on top.
4. Bake 35-40 minutes, or until center is just set.
5. Let cool 10 minutes before slicing.
6. Serve with Side Salad.