



# BAGEL BREAKFAST SLIDERS

January 15

National Bagel Day

## INGREDIENTS

- 8 Slices of Bacon
- 4 Tablespoons Butter (divided)
- 8 Eggs
- ¼ Cup Milk
- 1 Tablespoon Dried Chives
- 1 Tablespoon Dried Minced Onion
- ½ Teaspoon Dried Oregano
- Salt and Pepper (to taste)
- 8 Bagels, Mini (entire bagel) at least 28 grams
- ¼ Cup Cream Cheese (softened)
- 1 Cup Cheddar Cheese (freshly shredded)
- ½ Teaspoon Onion Powder
- 2 Teaspoons Sesame Seeds
- 2 Teaspoons Poppy Seeds

## DIRECTIONS

1. Cook the bacon until crispy in a large skillet over medium-high heat. Transfer to a plate lined with a paper towel and wipe the skillet clean.
2. Preheat the oven to 350 F and spray a 9x13-inch baking dish with cooking spray.
3. Beat the eggs, milk, chives, dry minced onion, dried oregano, salt, and pepper in a large bowl until frothy.
4. Heat the skillet over medium heat, melt one tbsp of butter, and scramble the eggs until fully cooked.
5. Cut the bagels in half and spread the bottom halves with cream cheese. Place them on the greased baking dish. Divide the scrambled eggs evenly over them, sprinkle the shredded cheddar over the eggs, place one slice of bacon over the cheese (I cut them in half and placed two halves for each bagel), and place the bagel tops over the bacon.
6. Melt the remaining 3 tbsp butter and mix it with the onion powder. Brush each bagel with butter and sprinkle sesame and poppy seeds on top. Bake for 8-10 minutes or until the cheese is melted and the bagels are lightly toasted.

## MEAL PATTERN CONTRIBUTION

 Grain

## MEAL TYPE

 Breakfast

## YIELD

8 Sliders

## PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slider	½ Slider	1 Slider	2 Sliders