



INGREDIENTS

- 1 Loaf Italian Bread (does not contribute to meal pattern requirements for this recipe)
- 6 Eggs
- ¼ Cup Half-and-Half
- Kosher Salt (to taste)
- Freshly Bround Black Pepper (to taste)
- ¼ Cup Grated Parmesan Cheese (optional)

DIRECTIONS

1. Preheat the oven to 375°. Line a baking sheet with parchment paper.
2. Using a small serrated knife, cut 6 holes (about 2 inches in diameter) into the top of the loaf. Insert the knife about three-quarters of the way into the bread, then work the knife around in a circle. Take care not to cut through to the bottom of the loaf. Use your fingers to remove the cylinders of bread, making sure there's plenty of room for the eggs; discard the bread cutouts.
3. Crack an egg into each of the holes. Top each egg with 1 tablespoon half-and-half, then season with salt and pepper. Sprinkle 1 tablespoon Parmesan over each egg, if using.
4. Bake until the egg white is set but the yolk is still slightly jiggly, 10 to 15 minutes. Let cool slightly, then cut the loaf into six even pieces using a serrated knife. Serve immediately.

MEAL PATTERN CONTRIBUTION

 Meat/Meat Alternate

MEAL TYPE

 Breakfast

YIELD

6 Slices

PORTION SIZES

Toddler: ½ Slice

Preschool: ½ Slice

School Age: ½ Slice

Adult: 1 Slice