Pacific Islands & Oceania
BACON AND EGG PIE



INGREDIENTS

- 4 Frozen Puff Pastry Sheets (enriched or whole grain rich; about 8.6 ounces each; thawed)
- 10 Large Eggs
- ½ Pound Bacon* (cut into ½-inch pieces)
- ½ Teaspoon Salt
- ½ Teaspoon Pepper
- 2 Tablespoons Milk (for brushing)
- Ketchup (for serving; optional)

DIRECTIONS

1. Preheat the oven to 400°. Let the puff pastry sit at room temperature for 5-10 minutes, until soft enough to unfold.
2. Cook the bacon in a skillet over medium heat for 5-10 minutes, until slightly crispy. Drain on paper towels.
3. Line a 9x13-inch baking dish with 2 pastry sheets, pressing the seam together in the center. Leave a small overhang on the sides.
4. Crack 5 eggs into the dish and break some of the yolks gently with a fork. Sprinkle with half of the salt and pepper.
5. Top with half of the bacon, then the remaining 5 eggs, salt, pepper and bacon.
6. Join the remaining 2 pastry sheets in the center and lay them over the filling. Crimp the edges with a fork to seal and trim any excess pastry.
7. Brush the top with milk. Bake for 35-40 minutes, until puffed and golden brown and a knife inserted in the center comes out clean (eggs reach 160°).
8. Cool for 5-10 minutes, then cut into 16 pieces (4 rows by 4 rows). Serve warm or cold.

MEAL PATTERN CONTRIBUTION

Grain

MEAL TYPE

Breakfast

YIELD

16 Pieces

PORTION SIZES

Toddler:	½ Piece
Preschool:	½ Piece
School Age:	1 Piece
Adult:	2 Pieces

**This food item does not credit in CACFP.*