Baked Eggs with Spinach and Bacon



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Recipe type: Breakfast, Brunch

Serves: 2-4

**Ingredients**

* 4 slices of bacon
* 4 cups fresh spinach
* 1 cup of shredded cheese (I chose raw cheddar)
* 4 eggs
* ¼ cup heavy cream or coconut milk (optional)
* chopped fresh parsley, for serving

**Instructions**

1. Preheat oven to 400 degrees and butter 2-4 small oven-safe dishes.
2. In a hot skillet, cook bacon until crisp. Set aside. In the same skillet, wilt the fresh spinach.
3. Fill the dishes with the spinach, then top with the bacon (I suggest crumbling the bacon a bit- I left mine in small strips and I would have rather had it crumbled or chopped). Add a bit of the cheese (reserving some to top the eggs), then add the eggs on top of that. Pour a bit of cream on top of the eggs, then add the remaining cheese. Season with salt and pepper.
4. Bake for 15-20 minutes, depending on how set you like your egg yolks. I would check them around 10 minutes (especially if you like your eggs runny).

Top with the parsley and serve immediately.