# **Eggs in Pepper Cups**

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### Servings: 4

4 small multicolored bell peppers 4 large eggs Kosher salt freshly ground black pepper chopped fresh herbs

## Preparation Time: 5 minutes

Preheat the oven to 350 degrees.

Slice the bottom two inches from each pepper (in one piece) to form shallow cups. Reserve the tops for another use.

Put the peppers on a baking sheet. Crack one egg into each pepper. Season with salt and pepper.

Bake until the whites are firm and the yolks are still a little runny, about 25 minutes.

Sprinkle with chopped fresh herbs of your choice.

Start to Finish Time: 30 minutes

Per Serving (excluding unknown items): 74 Calories; 5g Fat (62.6% calories from fat); 6g Protein; trace Carbohydrate; 0g Dietary Fiber; 212mg Cholesterol; 70mg Sodium. Exchanges: 1 Lean Meat; 1/2 Fat.

## Breakfast

#### Dar Carrina Mutritional Analysis

Calories (kcal):	74	Vitamin B6 (mg):	.1mg
% Calories from Fat:	62.6%	Vitamin B12 (mcg):	.6mcg
% Calories from Carbohydrates:	2.2%	Thiamin B1 (mg):	trace
% Calories from Protein:	35.2%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	5g	Folacin (mcg):	24mcg
Saturated Fat (g):	2g	Niacin (mg): Caffeine (mg):	trace
(6)	<del>-</del>		0mg
Monounsaturated Fat (g):	2g		

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Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	212mg	% Dafilea	በ በ%
Carbohydrate (g):	trace	Food Exchanges	
Dietary Fiber (g): Protein (g):	0g 6g 70mg 67mg 26mg 1mg 0mg 244IU	Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0
Sodium (mg): Potassium (mg):			0
Calcium (mg): Iron (mg):			0
Zinc (mg): Vitamin C (mg): Vitamin A (i.u.):			1/2 0
Vitamin A (r.e.):	70RE		

# **Nutrition Facts**

Servings per Recipe: 4

Amount Per Serving				
Calories 74	Calories from Fat: 46			
	% Daily Values*			
Total Fat 5g	8%			
Saturated Fat 2g	8%			
Cholesterol 212mg	71%			
Sodium 70mg	3%			
Total Carbohydrates trace	0%			
Dietary Fiber 0g	0%			
Protein 6g				
Vitamin A	5%			
Vitamin C	0%			
Calcium	3%			
Iron	5%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.