

Quick & Easy

THE COSTCO WAY

Egg Bite Pastry Puffs

Makes 6 servings

Ingredients:

2 Tbsp vegetable oil

1½ cups cremini or button mushrooms, sliced

½ sweet onion, sliced

6 Three Bridges Cheese & Uncured Bacon Egg Bites or Three Bridges Spinach & Bell Pepper Egg Bites with Egg Whites

2 Tbsp flour

1 box of puff pastry, slightly thawed

3 eggs, beaten

½ to ¾ cup Mexican style shredded cheese

1 cup sour cream

3 Tbsp chives, chopped

Instructions:

Preheat oven to 375 F. Spray a large 6-count muffin tin with cooking spray. Set aside. In a large skillet, warm vegetable oil over medium-high. Add mushrooms and onions, and cook until soft and golden. Set aside. Cook egg bites per package directions.

Sprinkle flour on a pastry or cutting board. Unfold puff pastry. Using a rolling pin, roll until smooth. Cut out 6 – 7” squares. Place one square in each muffin cup. Place one egg bite on top of a puff pastry square. Place a generous dollop of mushroom and onion mixture on top of each egg bite. Bring corners of puff pastry up, and twist to close the puff. Brush each pastry puff with the egg wash. Sprinkle with cheese.

Place pastry puff in the oven for 12 minutes, or until golden. Top with a dollop of sour cream and chives. Serve warm.

Recipes courtesy of @RandyAltig.

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Egg Bite Canapes

Makes 16 servings

Ingredients:

- 1 French baguettes, cut into 16 – ½” slices
- 4 Tbsp olive oil
- 4 Three Bridges Cheese & Uncured Bacon Egg Bites or Three Bridges Spinach & Bell Pepper Egg Bites with Egg Whites
- 2 slices pepper jack cheese, cut into four equal parts
- 2 slices Colby jack cheese, cut into four equal parts
- ½ cup pesto
- ½ olive tapenade
- 1 Tbsp Sriracha sauce
- 2 Tbsp chives, chopped
- ½ cup crème fraiche
- ¼ cup balsamic reduction glaze

Instructions:

Place the top rack in the oven approximately 8 inches from the broiler heating element. Turn the broiler on. Cover a baking tray with foil. Place baguette slices on tray. Brush tops of baguette slices with oil and place in the oven. Cook for 2 to 3 minutes, or until just golden and toasted. Remove from the oven.

Cook egg bites per package directions. Cool slightly. Turn cooked egg bites on their sides. Slice in half lengthwise. Slice the halves in half, to create quarter slices in a half-moon shape. Place a cheese quarter on each baguette slice. Top with an egg bite quarter. Return baking tray to oven. Cook for approximately 1 minute, or until cheese starts to melt. Remove from oven. Alternating toppings, dollop canapes with pesto, olive tapenade, Sriracha or chives. When using crème fraiche also drizzle the balsamic glaze. Mix and match.

Recipes courtesy of @RandyAltig.

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