

CopyCat Starbucks Sous Vide Egg Bites

Ingredients

6 eggs
1/4 cup cottage cheese
6 strips of cooked bacon
1/4 cup Monterrey jack cheese
1/4 cup Gruyere cheese
1 tsp. Rice Starch
A dash of hot sauce
1 tbsp. Butter

Directions

Set your sous vide machine to 172F.

Grease the sides of the mason jar with a touch of your favorite oil, or use cooking spray.

In a separate bowl, whisk the eggs.

Fold in the Cottage Cheese, Monterrey Jack Cheese, Gruyere Cheese, and Rice Starch.

Add the hot sauce and butter.

Mix until well combined.

Break the pieces of bacon in half, and place both halves in the bottom of each mason jar.

Divide the egg mixture evenly among all the jars, pouring the mixture over the bacon.

Seal the jars with the lids.

Place the jars in your sous vide machine.

Cook for 1 hour.