

SIDE DISH

Bacon, Tomato, and Egg Gratin

29 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
70 min	5 min	65 min	16	\$1.39	145 kcal



Bacon, Tomato, and Egg Gratin is a gluten free side dish. This recipe makes 16 servings with 145 calories, 11g of protein, and 6g of fat each. For \$1.39 per serving, this recipe covers 12% of your daily requirements of vitamins and minerals. 1 person found this recipe to be tasty and satisfying.

Ingredients

- ☐ 8 slices fully cooked bacon slices, chopped
- ☐ 16 oz carton egg substitute
- ☐ ¼ cup chopped fresh chives
- ☐ ½ cup 1% low-fat milk
- ☐ ¼ teaspoon freshly ground pepper
- ☐ 2 teaspoons coarse-grained Country Dijon mustard
- ☐ 12 large eggs
- ☐ 2 pints grape tomatoes
- ☐ ¼ cup shredded Parmesan cheese
- ☐ 28 oz frozen O'Brien potatoes, thawed (we tested with Ore-Ida)

☐ 1 teaspoon salt

EQUIPMENT Bowl, Baking sheet, Oven, Whisk, Baking pan

Method

- 1 Place tomatoes on a lightly greased rimmed baking sheet. Roast at 400 for 20 minutes or until tomatoes collapse and begin to brown.
- 2 Place potatoes in a lightly greased 13" x 9" baking dish.
- 3 Sprinkle with roasted tomatoes and chives; toss gently.
- 4 Combine 1 egg, mustard, salt, and pepper in a large bowl; whisk until blended.
- 5 Add remaining 11 eggs, egg substitute, and milk; whisk until blended.
- 6 Pour over potatoes in dish.
- 7 Sprinkle with bacon and Parmesan.
- 8 Bake, uncovered, at 350 for 45 minutes or until set.

Nutrition per serving

	145 KCAL	11 g PROTEIN	6 g FAT	12 g CARBS
Saturated Fat				2 g · 12% of daily needs
Fibre				1.9 g · 7% of daily needs
Sugar				3.1 g · 3% of daily needs
Sodium				363 mg · 16% of daily needs
Cholesterol				145 mg · 48% of daily needs
Vitamin C				18.4 mg · 22% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/bacon-tomato-and-egg-gratin-146521