## Keto Baked Bacon Omelet

(Saturday breakfast)



Net carbs: 1 % (2 g)

Fiber: 1 g

Fat: 87 % (72 g)

Protein: 12 % (21 g)

kcal: 737

## **Ingredients:**

2 eggs

2½ oz. bacon cut in cubes

1½ oz. butter

1 oz. fresh spinach

½ tbsp finely chopped fresh chives (optional) salt and pepper

## **DIRECTIONS:**

- 1. Preheat the oven to 400°F (200°C).
- 2. Grease an individual serving-sized baking dish with butter. Fry bacon and spinach in the remaining butter.
- 3. Whisk the eggs until frothy. Mix in the spinach and bacon, including the fat left from frying.
- 4. Add some finely chopped chives. Season to taste with salt and pepper.
- 5. Pour the egg mixture into baking dish(es) and bake for 20 minutes or until set and golden brown.
- 6. Let cool for a few minutes and serve.