Broccoli and Ham Breakfast Bake

Ingredients:

- 6 large eggs
 ½ cup 2% lowfat milk
 ¾ cup ham, diced
 1 cup broccoli, chopped
 ½ cup frozen sweet corn
 ½ cup cheddar cheese, shredded
 1 Tbsp butter
- Tip: Freeze leftover pieces. Defrost and warm in the microwave for an easy morning breakfast.

Directions:

- 1. Preheat oven to 350 F. Place a 9x9inch baking dish in the oven to warm.
- 2. While the oven heats up, beat the eggs in a bowl and stir in the rest of the ingredients.
- 3. Pull the baking dish out of the oven. Spread the butter around the bottom and up the sides of the pan.
- 4. Pour egg mixture into the dish.
- 5. Bake for approximately 20 minutes until center is dry.

Nutrition Facts per serving: 160 calories; 11g fat; 6g carbohydrates; 12g protein; 2g sugars; 210mg cholesterol; 330mg sodium.

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