

Microwave easy eggs recipes



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MICROWAVE

The below cooking times were done in a 950 watt microwave. Microwave times may vary depending on wattage of microwave used.

Poached Style Egg

Crack one egg into the egg cooker; add salt and pepper. Cook for 40 seconds.

Omelet

Crack an egg into the egg cooker; add a splash of milk, 3 tbs filling of your choice such as shredded cheese, peppers, onion, Canadian bacon, chopped spinach etc, salt and pepper. Whisk together and cook for 1 minute 20 seconds.

To make two omelets use two egg cookers, follow above recipe and cook them in the microwave at the same time for 2 minutes.

Egg Whites

Place 2 egg whites, salt and pepper in the egg cooker and cook for 45 seconds.

Egg White Omelet

Whisk 2 egg whites with 3 tbs filling of your choice such as shredded cheese, peppers, onion, Canadian bacon, chopped spinach etc, salt and pepper. Cook for 40 seconds, stir and cook for another 40 seconds.

Bacon

Wrap 2 slices of bacon around the inside of the egg cooker. Cook for 2 minutes 30 seconds.

Canadian Bacon

Place 3 slices Canadian bacon in the egg cooker. Cook for 35 seconds.

Tater Tots

Place 8-9 frozen tater tots in the egg cooker. Cook for 1 minute 30 seconds.

Frozen Pancakes

Place 5 silver dollar frozen pancakes in the egg cooker. Cook for 35 seconds.

Pancake

Pour ¼ cup pancake batter in the egg cooker. Cook for 40 seconds.

To make two pancakes pour ¼ cup batter into two of the egg cookers and cook 55 seconds.

Pancakes and Canadian Bacon

Place 5 silver dollar frozen pancakes in one egg cooker and 3 slices of Canadian bacon in another. Place in microwave together and cook for 50 seconds.

Pancakes and Eggs

In one egg cooker, whisk together an egg, a splash of milk, 3 tbs filling of your choice such as shredded cheese, peppers, onion, Canadian bacon, chopped spinach etc, salt and pepper. Place 5 silver dollar frozen pancakes in a second egg cooker. Cook the eggs by themselves for 40 seconds then stir. Place both of the cookers, eggs and pancakes, in the microwave and cook for another 60 seconds.

Egg and Canadian Bacon

Crack one egg in an egg cooker and 2 slices of Canadian bacon in a second egg cooker. Cook for 50 seconds

Eggs and Sausage

Place 2 sausage patties in an egg cooker, in a second cooker, whisk together an egg, a splash of milk, 3 tbs filling of your choice such as shredded cheese, peppers, onion, Canadian bacon, chopped spinach etc, salt and pepper. Place both cookers in the microwave and cook for 40 seconds, stir the eggs and cook both for another 60 seconds.

Eggs and Tater Tots

Crack an egg into the egg cooker; add a splash of milk, 3 tbs filling of your choice such as shredded cheese, peppers, onion, Canadian bacon, chopped spinach etc, salt and pepper. In a second egg cooker place 8-9 frozen tater tots. Cook for 2 minutes 10 seconds.