Be a kitchen EGGSPLORER and check out these EGGSTREMELY awesome ways to make eggs for breakfast, lunch and snacks. Ask a grown-up to help you choose ingredients and cook your creation. You’ll find all the directions you’ll need EGGSPLAINED below. So, get crackin’ and have an EGGCITING time eating eggs in new ways!

**Hard-Cooked Egg Stacker**

**INGREDIENTS**
Hard-cooked egg, Cheddar cheese slice and crispy bacon

**HOW TO**
Cut the hard-cooked egg in half lengthwise. On one egg half, stack the cheese and bacon, then top with the remaining egg half.

**Fried Egg in a Window**

**INGREDIENTS**
Toast and egg

**HOW TO**
Using a cookie cutter, cut a shape in the toast. Crack an egg into a bowl. Place the toast in a heated nonstick pan, then pour the egg into the cut-out shape. Cook until the egg white is almost set, then use a wide spatula to flip over the toast-and-egg and cook for about 30 seconds. Add a little black pepper, if you’d like!

**Omelet Pizza**

**INGREDIENTS**
Eggs, ready-made 8” pizza crust, fresh veggie toppings and sour cream

**HOW TO**
Beat eggs in a small bowl, then pour into a heated nonstick pan. When the top surface of the eggs is thickened and no uncooked egg remains, use a wide spatula to flip over the omelet to cook the other side. Slide the omelet out of the pan and onto the pizza crust, then top with fresh veggies. Add a dollop of sour cream, then cut the omelet pizza into wedges.

**Deviled Egg Chicks**

**INGREDIENTS**
Hard-cooked eggs, deviled egg recipe ingredients, raisins and orange pepper

**HOW TO**
Make zigzag cuts in the cooked eggs to separate the halves and remove the yolks. Using your favorite deviled egg recipe, mix the yolks and other ingredients until creamy. With a spoon, scoop the deviled-egg mixture into the bottom of each egg, creating a rounded mound on top. Place the egg top on each chick, then add raisin pieces for eyes and pepper triangles for noses.

**Cloud Eggs**

**INGREDIENTS**
Eggs, crispy bacon pieces, grated Parmesan cheese, parchment paper and baking sheet

**HOW TO**
Preheat oven to 450°. Separate egg whites from yolks, placing egg whites in a large bowl and yolks in a small bowl. Using a hand mixer, beat egg whites until stiff peaks form, which takes about 3 minutes. Fold in bacon and cheese, working gently to keep the egg whites from deflating. Spoon mounds of egg whites onto a parchment-lined baking sheet, then indent the center of each egg cloud. Bake for 3 minutes until slightly golden in color. Spoon one egg yolk into the center of each egg cloud and bake for 3 more minutes.

**Scrambled Egg Tacos**

**INGREDIENTS**
Scrambled eggs, cooked sausage crumbles, sautéed peppers and tortillas

**HOW TO**
In a bowl, toss together the scrambled eggs, sausage crumbles and peppers. Fill the tortillas with the mixture.

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