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Simple and Savory Cream Cheese Bacon Veggie Cakes

- 2 Cups shredded parmesan cheese
- 1 Tbsp Soy sauce
- 1 1/2 Cups baby bella mushrooms chopped
- 1 1/2 Cups fresh asparagus chopped
- 1 1/2 Cups fresh spinach chopped
- 1 Cup crisp bacon crumbled
- 1 Pound Philadelphia Cream Cheese
- 1/2 Cup sour cream
- 3 Large eggs beaten
- 1 Tsp fresh oregano chopped

- 1) Preheat oven to 350 degrees
- 2) Push Parmesan into bottoms of 12 lightly greased aluminum muffin tin cups. Set aside.
- 3) Sautee soy sauce, mushrooms, asparagus and spinach over medium heat, stirring occasionally until tender, approximately 7 minutes, add pepper to taste.
- 4) Remove from heat. Add bacon.
- 5) While sautéing, in large mixing bowl blend Philadelphia Cream Cheese, sour cream and eggs with electric mixer on high until smooth approximately 3 minutes.
- 6) Add oregano. Blend well, approximately 1 more minute.
- 7) Fold in mushroom mixture, stir until well blended
- 8) Scoop 1/3 cup mixture into each muffin tin cup. Bake at 350 degrees for 40 minutes or until toothpick comes out clean.
- 9) Serve with favorite dish.

Makes 12 Servings

