

BRUNCH MUFFINS



Ingredients

- 6 small new potatoes
- 4 large eggs
- 3 tbsp milk
- 1/2 diced red pepper
- 50g frozen peas
- 50g grated cheddar
- 8 cherry tomatoes
- a few basil leaves

Directions

1. Cook the potatoes in boiling water for 15 minutes, drain, cool then dice
2. Beat eggs and milk together in a bowl
3. Add the cheddar, peas and pepper and mix well
4. Quarter the cherry tomatoes and tear up the basil leaves before adding to the mixture
5. Spoon the mixture in 8 muffin holes, using either a silicone one or a lightly greased metal one
6. Cook at 180c for 20 minutes until set firmly in the middle

Enjoy warm from the oven or cold as snack!



PREPARATION: 15 MIN

COOKING: 20 MINS

OVEN TEMP: 180C

MAKES: 8



Swap it out: You can change the vegetables to suit your taste buds, sweetcorn works well or you could try out different coloured peppers or olives. Swap your cheddar for whatever you have in the fridge and you can even add some wafer thing ham, finely chopped, sliced cook sausage or cooked lardons.