

BACON AND MUSHROOM EGG MUFFINS

INGREDIENTS

250g Bacon

200g Mushrooms

1 Red Onion

6 Eggs

100g Cheddar, grated

For frying Butter

METHOD

Preheat the oven to 180C.

Chop up the mushrooms and red onion finely and slice up the bacon.

Fry the bacon, mushrooms and onion together in the butter on medium heat, until the onions are translucent and the mushrooms have softened.

Mix together the cheddar and eggs well.

Spoon the fried mixture into your muffin tins.

Pour the egg and cheddar mixture into the wells of the muffin tin, covering the filling.

Bake for 20-25 minutes or until golden brown. Use the tooth pick test to ensure that the centres are cooked.

Once cooked, remove from the oven to let cool.

