

Bacon and egg breakfast muffins

05m prep | 25m cook | makes 8 ★ ★ ★ ★ ★



7 Ingredients

- 2 short-cut bacon rashers, chopped
- 50g cup mushrooms, thinly sliced
- 1 cup finely chopped broccoli
- 20g baby spinach leaves, shredded
- 8 Coles Australian Free Range Eggs
- 1/4 cup (60ml) milk
- 1/2 cup (60g) grated light tasty cheddar

4 Method Steps

- Step 1** Preheat oven to 180°C. Grease 8 holes of a 1/3-cup (80ml) non-stick muffin pan.
 - Step 2** Heat a non-stick frying pan over high heat. Add bacon and mushroom. Cook, stirring, for 2 mins or until light golden. Add the broccoli and cook, stirring, for 1 min or until just tender.
 - Step 3** Divide bacon mixture and spinach evenly among prepared holes. Whisk eggs, milk and cheddar in a jug. Season. Pour egg mixture over bacon mixture.
 - Step 4** Bake for 15-20 mins or until just set. Set aside to cool slightly before serving.
-

RECIPE NOTES

Allow for cooling time.

SERVE WITH tomato chutney and toasted Coles Bakery Stone Baked by Laurent Sourdough Vienna* slices
