

Savoury breakfast ‘muffins’

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These are a perfect on-the-go breakfast – make them on Sunday night for the working week, or prep a tray on Friday night for a busy weekend breakfast for the kids.

Ingredients (Makes 4 pies or 6 muffins)

- 4 eggs
- 1 tbsp basil pesto
- 1 rasher bacon, chopped finely
- $\frac{1}{4}$ cup frozen peas
- 100 g feta, cut into small cubes
- 6 cherry tomatoes, halved

Method

Preheat the oven to 180°C. Line a pie or muffin tray with muffin papers.

In a jug whisk together the eggs and pesto until fluffy. Add bacon, peas and feta. Divide the mixture between the muffin cases. Top each with 2 to 3 cherry tomato halves.

Bake for 20 minutes or until muffins are set.

Remove from the oven and serve or allow to cool on a cooling rack completely before storing in an airtight container in the fridge for up to 4 days.

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