

Cheese & Tomato Egg Muffins



Ingredients

- vegetable oil
- 4 large eggs
- 150g cherry tomatoes
- 100g cheddar cheese
- salt and pepper

Method

Heat the oven to 180°C. Brush a 6 hole muffin tin with vegetable oil.

Break the eggs into a bowl and whisk.

Put 3 tomatoes to one side and chop the rest. Grate the cheese and put $\frac{1}{4}$ to one side.

Mix the rest of the cheese, the eggs and the chopped tomatoes together with some salt and pepper.

Spoon the mixture into the muffin tin. Sprinkle over the rest of the cheese.

Slice the 3 tomatoes and put one half in each muffin tin hole.

Bake for 25 minutes until puffed up and golden.

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