



Bacon & Egg Muffins

Makes 12

Prep time: 15 minutes

Cook time: 30 minutes

Ingredients

7 Eggs

1 Potato

1/2 Onion, finely diced

5 strips bacon

4 oz Cheddar cheese, grated

3/4 Cup/180 ml cooking cream

Small bunch fresh chopped freshly chopped parsley

1 Teaspoon salt

1/2 Teaspoon fresh ground black pepper

1/2 Teaspoon paprika

1 Teaspoon olive oil

Method

Preheat oven to 375 degrees F. Grease 12 medium muffin holders and set aside.

Peel, wash and grate the potato. Wash the grated potato and squeeze out excess water by putting it in a clean tea towel and squeezing the water out.

In a medium skillet set over medium to high heat, add the olive oil and onion. Sauté for about 5 minutes and add the grated potato. Give a really good stir and cook for about 8 minutes until the potatoes are pretty cooked and slightly golden. Remove from heat.

Cook the bacon until slightly crispy. Drain on paper towels and crumble or chop the bacon up.

In a large bowl, whisk the eggs. Add the cream and continue to whisk until smooth. Stir in salt, pepper, paprika and chopped parsley.

Place a tablespoon of the potato mixture in each muffin holder. Press it down. Sprinkle over the bacon and then the cheese. Pour over egg mixture. Repeat for all muffin holders.

Bake or about 15 minute or until golden and puffed.

Remove from oven and place tray on a wire rack to cool for about 5 minutes before removing.

Serve hot or warm.

Julia's Cuisine

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