

Egg Broccoli & Ham Muffins

Serves 6

½ broccoli
1 clove garlic, minced
5 eggs
pinch of chilli flakes,
optional 4 slices ham,
chopped
⅓ cup (30g) grated cheese

What you need to do

1. Preheat the oven to 360°F (180°C).
2. Place the broccoli in a pot of boiling water and cook for approximately 3 minutes. Strain and cut into small pieces.
3. Beat the eggs in a medium size bowl, add the minced garlic and season with salt and pepper, and chili flakes if using.
4. Grease a 6-mould muffin tray with oil or butter, and fill the moulds with evenly divided broccoli, ham, and grated cheese. Pour the beaten eggs into the moulds and bake in the oven for 10-15 minutes, or until eggs have set.

Vegetarian option: Replace the ham with feta cheese, Goats cheese or your favourite vegetables.