

Tomato, Feta & Chives Egg Muffins

Are you after something that's easy to grab and eat on the go? These tomato, feta and chive egg muffins are for you! You can make them ahead and they're super easy and delicious and they'll even be a hit for the little ones. If you're feeling adventurous, you can even switch out the veggies for something else you fancy.

Prep:	10 mins
Cooking:	25 mins
Serves:	6
Makes:	6

Ingredients

- 6 eggs
- ½ cup milk
- 2 tbsp plain flour
- 250g tomatoes, quartered, deseeded, diced
- 150g feta, crumbled
- 2 tbsp finely chopped chives

Method

1. Preheat oven to 180C. Line 6 Texas muffin moulds with paper cases.
2. Whisk eggs, milk and flour in a medium bowl. Add chopped tomatoes, feta and chives to egg mixture. Season with salt and pepper.
3. Bake for 20-25 minutes or until puffed and cooked through. Transfer to a wire rack to cool.
4. Serve or wrap cold muffins in plastic wrap. Place wrapped muffins into clip lock bags or airtight containers and place in freezer for up to 2 months.

Australian Eggs