



BROCCOLI, HAM AND CHEESE MUFFINS

Perfect for appetizers, breakfast or brunch! After having one of these broccoli, ham and cheese muffins, you'll never look back.

Ingredients

6	Grade A X Large Phil's Fresh Eggs
½ cup	Milk
¼ tsp.	Salt
¼ tsp.	Pepper
2 slices	Whole-wheat bread, cut into 1/2" squares
½ cup	Chopped honey ham
⅓ cup	Chopped Broccoli
¼ cup	Shredded Cheese



Directions

STEP 1

Preheat the oven to 350°F. Grease a muffin tin.

STEP 2

Crack eggs into large bowl and whisk with milk, salt and pepper. Set aside.

STEP 3

Divide bread evenly among muffin tin cups.

STEP 4

Sprinkle ham and broccoli evenly over bread in each cup.

STEP 5

Sprinkle cheese evenly over ham and broccoli.

STEP 6

Pour egg mixture over the ham, broccoli, and cheese, filling cups about $\frac{3}{4}$ of the way.

STEP 7

Bake for approximately 25 minutes. Allow muffins to rest a few minutes, then use a knife to slice around the outside of the muffins and carefully remove them from the muffin tin.