



My sausage and mushroom egg muffins are absolutely perfect as a snack or as part of your glorious brunches!!!!!



6 large eggs

2 tablespoons of milk

2 tablespoons of finely chopped spring onion

1/2 cup of button mushrooms, cooked

- 2 tablespoons of parmesan cheese
- 1 cooked large pork/beef sausage
- 3 strips of cooked bacon, chopped

<u>Method</u>

Prepare the ingredients that need pre-cooking before hand: the mushrooms, the bacon and the sausages. Once cooked, chop and set aside. Make sure they cool down before combining with the rest.

Crack your eggs in a bowl, pour in the milk, add the spring onion, the cheese along with the chopped bacon, sausage and mushrooms. Add a dash of salt and pepper and proceed to whisk.

Ladle this into your greased muffin tray and bake for about 30 minutes. Once set, serve.



SERVE WITH: whatever you fancy!

This recipe was brought to you by Kaluhi's Kitchen blog from: https://www.kaluhiskitchen.com/mushroomand-sausage-egg-muffins/

Youtube Video : https://youtu.be/ag-689rLTJc