

EGG MUFFINS WITH MARCANGELO GENOA SALAMI AND FONTINA



Serves: 10



Prep Time: 10 mins



Cook Time: 25 mins



INGREDIENTS

olive oil	2 tsp
diced onion	1 cup
diced sweet red or green pepper	1 cup
chopped Marcangelo Genoa Salami	1 cup
each salt and pepper	1/4 tsp
large eggs	8
milk	3 tbsp
chopped fresh chives	2 tbsp
shredded Fontina or Mozzarella cheese	1 - 1/4 cups

COOKING INSTRUCTIONS

1. Preheat oven to 350°F. Grease a 12-cup muffin tin really well.
2. Heat oil in a non-stick skillet set over medium-high heat. Cook onion and sweet pepper until softened, 3 to 4 minutes. Stir in **Marcangelo** salami until heated through, 1 to 2 minutes. Stir in salt and pepper.
3. Whisk together eggs and milk in large bowl. Stir in salami mixture, chives and cheese.
4. Divide mixture evenly among 10 muffin cups. Pour water into the two remaining cups.
5. Bake in the center of the preheated oven until just starting to turn golden and muffins are set, 18 to 20 minutes.
6. Let cool in pan on rack for 3 minutes. Run a small paring knife around muffin edge to loosen muffins. Scoop out muffins. Serve warm.

TIPS

- Adding water to the unfilled muffin cups helps prevent them from burning and adds moisture to the heat of the oven.
- Feel free to switch up the vegetable in these muffins. Asparagus tips, small broccoli florets and even chopped kale or spinach work extremely well.
- If you prep all of the ingredients the night before, then all that's required the next morning is a few strokes with a whisk and into the oven they go for a warm on the go breakfast or a great surprise for mom on Mother's Day.