

Muffin Tin Eggs

Yield: 6 Egg Muffins



You will need:

- 5 eggs
- 1 tablespoon mayonnaise
- Salt and pepper to taste

Your choice of add-ins:

- A little chopped green onion/green pepper/leftover cooked vegetable
- A little cooked bacon, sausage, or deli meat
- A little sautéed mushroom
- A little of whatever cheese you have, cut into bits
- 6 slices of **cooked mushroom** for the tops (optional but pretty)

How to make them:

1. Heat oven to **350 degrees**.
2. Grease **6 muffin cups** well.
3. Crack eggs into a bowl.
4. Add mayonnaise, salt, and pepper.
5. Beat well with a fork or whisk for a whole minute
6. Stir in any extras you like.
7. Spoon into the muffin cups. (SEE HELPFUL TIP)
8. Put **1 slice of cooked mushroom on top of each one**.
9. Bake for **18 to 22 minutes**, until set.
10. Let cool a few minutes, then take them out using a spatula or butter knife.

Helpful tip:

Fill the muffin cups about **3/4 full** so they do not spill over.

Short version:

Easy Breakfast Egg Muffins

Mix 4 or 5 eggs with 1 tablespoon mayo, salt, and pepper. Stir in a little green onion, cooked meat, cooked mushroom, and Boursin cheese. Spoon into 6 greased muffin cups. Top each with a slice of cooked mushroom. Bake at 350° for 18–22 minutes.