

Cupcake Omelettes



You will need

- ✓ 4 Eggs
- ✓ 4 Tablespoons milk
- ✓ 4 Tablespoons grated cheese
- ✓ 2 Tablespoons chopped chives
- ✓ 1 Red pepper, chopped
- ✓ A pinch of salt and pepper

Instructions

Serves 6 - we recommend having one for your breakfast and sharing the rest with your friends and family or keeping them in the fridge for up to 2 days

Step 1

Preheat the oven to 180C.

Step 2

Line a cupcake tin with paper cases.

Step 3

In a large jug beat the eggs with a whisk.

Top Tip: You can replace the chives and pepper with lots of other ingredients, such as ham, peas, sweetcorn or tomatoes.

Step 4

Add the milk, cheese, chives, chopped pepper, salt and pepper and mix well.

Step 5

Carefully pour the mixture evenly into the paper cases.

Step 6

Put them in the oven and cook for 15 minutes, until the omelettes are golden on top.