

## **Veggie Egg Muffins**



Servings: 12 ea

Prep Time: **15 minutes** 

Cook Time: 20 - 25 minutes

## Ingredients

- 12 ea **Eggs**
- <sup>1</sup>/<sub>4</sub> cup **Skim Milk**
- 1 cup Spinach, chopped
- <sup>1</sup>/<sub>2</sub> cup **Cherry** Tomatoes, halved
- <sup>1</sup>/<sub>2</sub> cup **Mushrooms**, diced
- $\frac{1}{2}$  cup **Onion**, diced
- <sup>1</sup>/<sub>2</sub> tsp Black Pepper
- Pinch of Salt
- <sup>1</sup>/<sub>2</sub> Avocado

Remove from oven and garnish with feta cheese, diced avocado and salsa.

• 2 tbsp Salsa

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## **Method of Preparation**

Step 1 Preheat oven to 350°F. Spray muffin tin with cooking spray.

Step 2 Whisk eggs, milk, black pepper & salt together.

Step 3 Add mushrooms, onion, tomatoes and spinach to bowl. Mix well.

Step 4 Using a measure cup, equally distribute vegetable/egg mix to muffin pan.

Step 5 Bake for 20-25 minutes.

• 2 tbsp Crumbled Feta Cheese