



Bacon-wrapped baked eggs

6 eggs

6 middle bacon rashers

6 small button mushrooms, cut into quarters

(You can also add spinach, fetta, corn kernels etc.)

3 Tbsp. freshly snipped chives

Salt and pepper

Preheat oven to 180C. Trim bacon slightly - you want it fairly straight and close to the height of the muffin tray cups. Line each cup with one rasher of bacon (I found it easier to cut the rasher in half first - see picture below). Put mushrooms in bottom of muffin cups and bake in oven for 5 minutes. If you're not including mushrooms, just cook the bacon on its own.

Remove tray from oven and add any other additional ingredients (spinach, fetta, corn kernels). Carefully crack an egg into each muffin cup and sprinkle generously with salt and pepper. Return to oven and bake for 5-7 minutes until egg whites have cooked. If you like your egg yolks hard (like me) bake for a further few minutes, checking regularly. Remove from oven, sprinkle with chives and serve immediately.

Recipe source : Jane Kennedy's Fabulous food, minus the boombah

Serves : 6