

Quick Breakfast Muffin Quiche Recipe

A deliciously simple, breakfast/ brunch treat.

PREP TIME **COOKING TIME** **SERVES**

15 minutes 15 minutes 12

Recipe Ingredients

- 12 Slices SPAR White Bread, crusts removed
- SPAR butter, for spreading
- 6 slices SPAR chargrilled ham, chopped
- 200g ricotta cheese, crumbled
- 100g SPAR cheddar cheese, grated
- 6 SPAR eggs, lightly whisked
- 10ml mixed herbs
- 10ml SPAR barbecue spice
- 125ml SPAR milk

Recipe Method

1. Spread one side of the bread slices with butter and press into 12 x ½ cup-capacity (125ml) lightly greased muffin tins. Bake at 200°C for 5–6 minutes or until just golden.
2. Fill each bread case with a little of the ham, ricotta and cheddar cheese. Place the egg, herbs, barbecue spice and milk in a jug and mix well to combine.
3. Pour the mixture into the bread cases and bake for 10–15 minutes or until cooked through and golden.

Hints & Tips

You can freeze these quiches for up to 2 months. Place in the fridge to defrost and warm in a low oven.
