

BACON, PEAS AND POTATO MUFFINS



Serving: 12

Cooking Time: Not Specified

Prep Time: 35 min

INGREDIENTS

- 30ml (2 tbsp) vegetable oil

- 1 onion, finely chopped
- 4 back bacon rashers, finely chopped
- 60ml (¼ cup) peas
- 15ml (1 tbsp) fresh flat-leaf parsley, finely chopped
- 1 potato, peeled and finely grated
- Salt to taste
- 5ml (1 tsp) baking powder
- 125ml (½ cup) cheddar, grated
- 1 large egg
- 60ml (¼ cup) milk

INSTRUCTIONS

Preheat the oven to 180°C. Lightly grease a 12 hole muffin pan and set aside. Heat the oil in a frying pan and sauté the onion and bacon until the onion is soft and the bacon is crispy. Mix in the peas, parsley and continue to fry for a few more seconds. Mix in the potato and season. In a frying pan, cook the onion and bacon until the onion is translucent and the bacon is crispy. Remove from heat and mix in grated potato. In a large mixing bowl, sift the flour and baking powder together. Add the cheddar and potato mixture and combine using a fork. In a small mixing bowl, mix the egg and milk together and pour into the flour mixture. Fold together until all ingredients are just combined. Spoon the mixture evenly into the muffin pan and bake for 20 minutes. Leave to cool for 5 minutes then transfer to a wire rack to cool completely.

Chef's Tip:

Make sure that you don't overwork this mixture or you will end up with tough muffins.