

POTATO HAM AND PEA MUFFINS



Serving: 6

Cooking Time: Not Specified

Prep Time: 40 min

INGREDIENTS

- 240g (2 cups) self-raising flour

- 150g cooked ham slice, cubed
- 250g peas
- 1 large egg
- 500ml cold mashed potatoes
- 250ml (1 cup) vegetable oil

INSTRUCTIONS

Preheat the oven to 180°C. Lightly grease a 6 hole muffin pan. In a mixing bowl, combine the flour, ham and peas. In another bowl, whisk the egg, potatoes and oil and stir into the flour mixture until just moistened. Fill the muffin cups 2/3 full and bake until a toothpick inserted in the muffin comes out clean, about 15 – 20 minutes. Serve with cheese and butter while still hot.