



French Cuisine


MADE SIMPLE

Gourmet French Potato Muffins

Muffins aux pommes de terre

 9 muffins

 10 mins prep time

 30 mins total time

 Easy

INGREDIENTS

- About 4-5 cooked potatoes cut in half
- 4 eggs
- 10 tablespoons of shredded cheese
- 3 slices of deli meat or leftover burger, chicken, bacon, etc.

Suggested herbs and spices:

- garlic powder
- onion powder
- paprika
- herbs: basil, parsley, oregano
- salt and pepper



DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).
2. In a greased silicon muffin tray, or in a lined muffin tin, place a cooked half of potato at the bottom of each muffin mold. This recipe is for 9 muffins.
3. With the bottom of a small cup, smash the potato in the bottom of the muffin holder.
4. Place 1 tablespoon of shredded cheese on top of the potato.
5. In a mixing bowl, whisk together 4 eggs with your desired herbs and spices.
6. It is recommended to pour the egg mixture into a measuring cup with a pour spout to easily facilitate the pouring into the muffin cups. Distribute the egg mixture evenly into the 9 muffin cups.
7. Option: Sprinkle more cheese on top of the eggs once they are in the muffin cups.
8. Place cut up meat on top of the eggs.
9. Sprinkle the top with a little bit of cheese and your favorite herbs.
10. Cook for 20 minutes, let cool, and enjoy!
11. The muffins preserve for 5-7 days in the frig. These Gourmet French Potato Muffins can be eaten with a light side salad.

(Note: The YouTube video is a little different from this recipe because the recipe has been further perfected!)

Bon Appetit!
Emilie Anne 



