

## Deep filled Bacon and Egg Muffins.



Preparation time: under 10 mins.

Serves 4 kids or 2 adults

### Ingredients:

4 Irwin's muffins

6 free range eggs

5 slices quality back bacon

1 tbsp Mayonnaise (optional)

### To make:

Boil eggs for 5 minutes, peel and chop. Grill bacon until crispy, remove any fat and chop into thin slices. Combine the egg and bacon with a spoonful of mayo or a slug of olive oil.

Toast muffins and fill with egg/bacon mixture. Serve hot or cold for breakfast or with a crisp green salad for lunch.

Bring home the goodness

