



Cheesy Sun-dried Tomato & Basil Courgette Muffins

Sarah's servings: 8, Sarah's skill: Easy, Baking time: 25 mins

Ingredients

125g Grated courgette
5g Chopped fresh basil
100g Grated cheddar cheese
225g Self raising flour
2 tsp Sun-dried tomato paste
1/2 tsp Salt
1/2 tsp Pepper
60ml Sunflower/Vegetable oil
175ml Milk
2 Large eggs

3-4 Small Cherry tomatoes (decoration)

Method

- Pre-heat the oven to 200 degrees centigrade (180 fan) then place 8 muffin liners in a muffin tray.
- Grate the courgette and place in a large mixing bowl.
- Add the basil, grated cheese, flour, sun-dried tomato paste, salt and pepper.
- Then add the oil, milk and eggs and mix until fully combined and no flour is visible.
- Divide equally between the 8 muffin liners.
- Cut the cherry tomatoes into 8 slices and place on the top of the muffins.
- Bake for 25 minutes.