

Breakfast or Brunch

Stuff'n Muff'ns



Ready in **30 minutes**

Serves **4-6**

Ingredients

- 1 box Stove Top Stuffing Mix
- 6 large eggs, beaten
- ½ tsp salt or seasoning, I use Tony Chachere's Creole Seasoning
- 1 cup shredded cheese (I like the 4 cheese Mexican blend from Costco)
- Optional toppings: pieces of bacon or sausage
- Garnish with green onions

Preparation

1. Preheat oven to 350 degrees.
2. Prepare stuffing mix as directed on box.
3. In a greased muffin tin, add a heaping Tbsp of stuffing into each muffin space. Take a look to see that it is distributed equally. If there is any remaining stuffing, add to muffins that may need a bit more.
4. Season beaten eggs with your favorite salt. I use Tony Chachere's Creole Seasoning - about ½ a tsp.
5. Pour egg mixture into each muffin. Do not overfill. Six large eggs usually is enough. If you run out, just beat another egg.
6. Top with cheese. Add a few chopped slices of bacon and or sausage.

7. Bake for 15-20 mins. Check for doneness by sticking a toothpick in the middle of the muffin. If it comes out dry, they're done.
8. Garnish with green onions

Tips

I use real butter, not margarine. Every oven is different. Check doneness at 15 minutes so it is not overcooked.

This is great for on the go breakfast and snacks. It keeps in the fridge for a week, or you can freeze it for an upcoming event.

Replace water with chicken broth to enrich the savoriness.

Spiritual Message from this recipe

The quality of the ingredients you use affects the quality of the finished product. So it is with life. What kind of ingredients are you filling yourself with? If you are not happy with your daily life, take a look at the quality of your ingredients - friends, co-workers, job, spiritual connection.