

ZUCCHINI & CHEESE MUFFINS

Prep time: 15 mins | Bake Time: 20 mins | Servings: 18 in cupcake tin OR 12 in muffin tin

These savoury muffins are a great way to use up extra zucchini. Delicious to add to brunch or just for a snack on their own. Enjoy!

INGREDIENTS:

- 2 ½ cups Flour
- 1 tsp Baking Powder
- 1 tsp Salt
- ¼ tsp ground Black Pepper
- ½ tsp Red Pepper Flakes
- 1 ½ cups Whole Milk or ½ ½ Cream (at room temp)
- ½ cup Butter (melted)
- 2 Eggs (at room temp)
- 2 cups (full cups) Zucchini (shredded)
***do NOT peel**
- 1 cup Cheddar Cheese (grated)
- ½ cup Crumbled Feta Cheese
- ¾ cup Chives (chopped fine)



DIRECTIONS:

- Preheat the oven to 400 F and line cup cake or muffin tins with paper liners. *If you prefer smaller portions, use the cupcake tin.*
- In a large bowl, combine the flour, baking powder, salt, pepper and red pepper flakes.
- In another bowl, whisk together the milk, butter, and eggs.
- Stir the wet ingredients into the dry ingredients and combine until only a few lumps remain.
- Add the zucchini, cheddar, feta and chives and fold until just combined (don't over mix)
- Divide evenly into the prepared muffin tins and bake for 15-20 minutes. Until golden on top and a toothpick inserted into the middles comes out clean.
- Let cool completely before transferring to a storage container.
- Enjoy immediately or store any leftovers in an airtight container in the refrigerator for up to 3 days. If enjoying them from the refrigerator, rewarm for about 30 secs in the microwave or in a 250 F oven or toaster oven for about 10 mins.

ENJOY!

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