

Denver Omelet Breakfast Muffin

30 Min(s) 15 Min(s) Prep 15 Min(s) Cook

Healthy Living

Enjoy a morning favorite on-the-go-and anywhere else-with the Denver Omlete Muffins recipe. Denver Omlete Muffins have everything you love about the classic dish in perfect little package.

What You Need

12 Servings

(used Regular Ham n-chopped it up in Veggie wizard)

8 slices OSCAR MAYER Natural Applewood Smoked Ham, chopped

1 red pepper, chopped

3 green onions, sliced

1 cup KRAFT 2% Milk Shredded Cheddar Cheese

10 eggs

1/4 cup fat-free milk

Let's Make It

- 1 Heat oven to 375°F
- 2 Combine ham and vegetables; spoon into 12 muffin pan cups sprayed with cooking spray. Top with cheese.
- 3 Whisk eggs and milk until blended; pour over ingredients in muffin cups.
- 4 Bake 15 min. or until knife inserted in centers comes out clean. Cool 5 min. before removing muffins from pan to serve.

+ extra 20 minutes to bake