



Scrambled Egg Muffins

Prep time: 10 m

Cook time: 20 m

Ready In 30 m

Recipe By:aveal

"These scrambled egg muffins with plenty of sausage and Cheddar cheese make a filling and fun treat at your next brunch. They're pretty, hearty, and fun to serve."

Ingredients

- 1/2 pound bulk sausage (may substitute ham, or bacon)
- 12 eggs
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper, or to taste
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon garlic powder
- 1/2 cup shredded Cheddar cheese

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease 12 muffin cups, or line with paper muffin liners.
2. Heat a large skillet over medium-high heat and stir in sausage; cook and stir until sausage is crumbly, evenly browned, and no longer pink, 10 to 15 minutes; drain.
3. Beat eggs in a large bowl. Stir in onion, green pepper, salt, pepper, and garlic powder. Mix in sausage and Cheddar cheese. Spoon by 1/3 cupfuls into muffin cups.
4. Bake in preheated oven until a knife inserted near the center comes out clean, 20 to 25 minutes.