Prosciutto/bacon and egg pies

serves: 6 | prep: 0:10 | cook 0:10





ingredients

* olive oil spray
* 8 slices prosciutto
* 1 cup spinach, finely chopped
* 6 eggs
* 1/4 cup parmesan, finely grated

method

1. Pre-heat oven to 200°C conventional or 180°C fan-forced and lightly oil six holes in a one-cup capacity muffin tin with olive oil spray.
2. Cut prosciutto slices in half and lay each half in a criss-cross pattern in muffin tin.
3. Sprinkle spinach evenly in base of each prosciutto-lined hole and crack an egg on top of each. Top with parmesan and season to taste.
4. Bake for 10 minutes or until egg has just set.

Serve warm or at room temperature.