



## Goats Cheese, Kale and Yellow Pepper Muffins



### Great Because...

Simple and yummy muffins perhaps for any mealtime!

Prepare in... 10 mins

Cooks in... 25 mins

Serves... 12

### Ingredients

- 2 medium eggs, whisked
- 150ml Greek yoghurt
- 75ml vegetable oil
- 50g mild cheddar cheese, grated
- ¼ cup (56g) goats cheese
- 1 cup (100g) kale, chopped finely
- 1 yellow pepper, de-seeded and diced
- 2 cups (250g) self-raising flour
- 2 teaspoons minced garlic

### How To Make

1. Preheat the oven to 180°C and line a 12-hole muffin tray with cases
2. In a large bowl, mix together all of the ingredients until combined
3. Divide the mixture evenly between the muffin cases (sprinkle with extra cheese if desired)
4. Bake your muffins in the oven for 25 minutes, or until golden brown and a knife comes out clean from the centre to show that they are cooked through
5. Serve once cooled.

