

Ingredients

- 6 eggs
- 6 slices of ham
- 2 cups grated cheese of choice (I used gouda)
- 1 cup sliced mushrooms – sautéed (optional)
- Basil leaves
- Salt & Pepper
- Spray & Cook for the muffin pan

Method

1. Preheat oven at 180°.
2. Generously spray a 6-cup muffin pan with the cooking spray to ensure that the ham doesn't stick to the pan.
3. Place one slice of ham in each cup and press it down such that the ham touches the bottom and sides of the cup.
4. Place the grated cheese inside each slice of ham – here you can use as much as you want depending on your love for cheese. If you're allergic to dairy replace the cheese with fried mushroom slices – you can also just add the mushrooms on top of the cheese if you want. The more the merrier.
5. Place the basil leaves in each cup on top of the cheese or mushrooms. You can press the leaves down.
6. Then crack one egg per cup and gently pour each egg in.
7. Season with salt and pepper as you like and bake at 180° for 12-15 minutes. Test the egg by inserting a toothpick. I prefer my eggs medium so you might want to leave yours in for a bit longer if you like hard eggs.