

Egg Breakfast Muffins

Ingredients

- 9 eggs
- 1 cup ricotta cheese
- 1 cup ground sausage (cooked thoroughly before adding). I cooked my sausage in a cast-iron skillet making sure to break the sausage into small pieces.
- 1 cups thinly sliced collards (or any other favorite veggie! ideas include peppers, spinach, and onions)
- salt and pepper to taste

Instructions

1. Preheat the oven to 350°F. Prepare a greased muffin pan.
2. Whisk eggs and then add ricotta, salt, and pepper. Mix thoroughly.
3. Then add collards (or other veggies) and sausage. Mix.
4. Pour into muffin pan and cook for 20-25 minutes.

