



Our Family Recipes

Crustless Ham and Egg Tarts

(DivineDinnerParty.com)

Main Dishes

2 tsp. olive oil
12 thin slices ham
12 lg. eggs
12 med. cherry tomatoes
2 tbsp. chives, finely chopped
3 tbsp. freshly grated Parmesan cheese

Instructions: Preheat the oven to 350 degrees F. Lightly oil all cups in a 12-cup muffin pan with olive oil (cooking spray also works well).

Line each muffin cup with a slice of ham. Leave the ends of the ham sticking out over the top slightly.

Break one egg into each ham-lined muffin cup. Sprinkle with salt and pepper. Top with one cherry tomato, a sprinkle of Parmesan, and a sprinkle of chives.

Bake 18-20 minutes until egg has set.

Let cool 5 minutes before removing tarts from muffin tins. To remove, run a knife around each muffin cup to loosen. Serve.

Note: Another way to do this easy brunch recipe is using scrambled egg in place of the whole egg. Simply mix eggs as normal and pour into ham cups.

Recipe makes 12 single servings or 6 double servings.