

Parsley, Dill and Feta Muffins

breakfast > Parsley, Dill and Feta Muffins

A healthy and easy to make muffin recipe. The little ones will eat greedily!



serves **8 small muffins**.
Ready in approx. **35 minutes** (+cooling)

Shopping LIST:

A handful of fresh parsley and dill leaves. **155g** flour, **1tsp** baking powder, a pinch of paprika, **60g** feta cheese (+ extra to crumble on top of the muffins), **2** spring onions, **125ml** buttermilk, **1** egg, **2 tbsp** olive oil.

Method:

- Preheat the oven to **180°C fan**. Grease **8** mini muffin holes.
- Chop finely a handful of fresh parsley and dill leaves.
- Sift **155g** flour, **1tsp** baking powder and a pinch of paprika into a bowl. Stir in **60g** crumbled feta cheese and **2** finely chopped spring onions. Make a well in the centre.
- Add **125ml** buttermilk, 1 lightly beaten **egg** and **2tbsp** olive oil. Fold gently!
- Divide the mixture evenly among the muffin holes. Crumble more feta cheese over the top.
- Bake for **25** minutes or until golden.
- Leave the muffins to cool for **5** minutes, then turn out.

"bon appétit"



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