

# Breakfast Bites

1. Place the muffin cases into a tray.



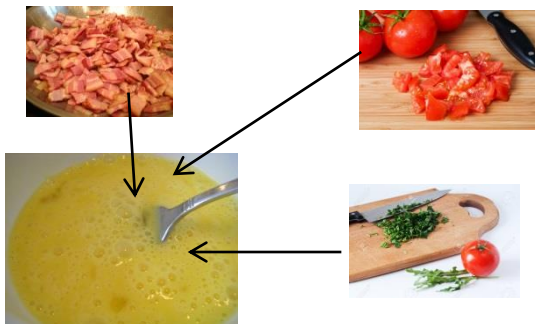
2. Cut bacon using scissors into small pieces into a frying pan. Turn hob to 2. Using a wooden spoon to stir fry bacon until it looks dark pink.



3. While bacon is cooking get a jug and break the egg into it. Whisk with a fork.



4. Mix in with the egg, the herbs, chopped tomato and cooked bacon.



5. Put the solid part of the mixture, using a tablespoon, into cases making sure of equal amounts in each case. Then pour in the liquid part of the mixture, equally. Place into oven for 10 mins until golden brown.



6. Once cooked, take out using oven gloves and place onto the top of hob.

