Baked Ham and Egg Cups

350 degrees

12 slices thin sliced ham or turkey

6 eggs

S&P

Shredded cheese

Chives

Italian seasonings

In a 12 tin muffin pan, lightly grease 6 muffin tins; fill the other 6 with water. Place 2 ham or turkey (or one of each☺) slices in each greased tin, crisscrossed, creating a cup. Crack 1 egg into each cup, sprinkle with cheese, chives and seasonings.

Bake 10-15min depending on how done you want you egg. 10min should result in a runny yolk and 15min should have a firm yolk but still be bright orange and creamy.