

Cheesy Chicken Muffins

Soft, moist, cheesy and super-delicious, these savoury muffins are great for a grab-and-go breakfast....filling and so addictive!!

Knob of butter
300g chicken breast, cut into 1cm cubes
½ teaspoon dried mixed herbs
1 teaspoon garlic paste
½ teaspoon salt
1 teaspoon ground black pepper
250g plain flour
1½ teaspoons baking powder
250ml milk
50g plain yogurt
1 large egg
200g Cheddar cheese, grated
2 tablespoons diced red pepper
2 tablespoons diced green pepper
2 tablespoons finely chopped spring onion
100g tinned sweetcorn, drained



Pre-heat the oven to 180C and line a 12-hole muffin tin with 12cm squares of baking paper. Melt a knob of butter in a saucepan on a low-medium heat. Add the chicken, mixed herbs, garlic paste, salt and pepper, cover and cook for 15 minutes, or until the chicken is cooked through. Whisk the flour with the baking powder in a large bowl. Whisk the milk with the yogurt and egg in a separate bowl, then pour the wet ingredients into the bowl with the dry ingredients. Add the cooked chicken, cheese, red and green peppers, spring onion and sweetcorn and mix everything together until combined – the batter should be smooth and thick. Divide the batter evenly between the holes in the muffin tin and cook in the oven for 30 minutes or until the muffins are golden and crusty and spring back when touched. Cool in the tin for 10 minutes, then transfer to a cooling rack. Serve warm.