

# Zucchini and Sweet Potato Muffins

## Ingredients (makes 12 muffins)

- 2 medium zucchinis (grated)
- 1 medium sweet potato (grated)
- 6 spring onions finely sliced
- 1 cup grated tasty cheese
- 2 eggs
- 3/4 cup self- raising flour



## Method

1. Preheat oven to 200° Celsius.
2. Whisk eggs in a small bowl with a fork.
3. Place vegetables, cheese and eggs in a large bowl, stir until combined.
4. Sprinkle flour into vegetable mixture and stir with a large wooden spoon until flour is mixed.
5. Spoon mixture into muffin tins and bake for about 20 minutes or until cooked. Let muffins cool in tins for about 5 minutes before removing them.

Serve with a green tossed salad.

