

# Prosciutto and Zucchini pies



YUUUMMM! Easy, awesome recipe...Prosciutto & zucchini pies with feta

Olive oil spray

24 thin slices prosciutto (use bacon for a cheaper alternative!)

12 eggs

2 tablespoons chopped fresh chives

2 small zucchini, trimmed, thinly sliced diagonally

24 cherry tomatoes, halved

200g feta, crumbled

Fresh basil leaves, to serve

Preheat oven to 180°C. Spray twelve 150ml-capacity muffin pans with oil. Line each pan with 2 slices of prosciutto, slightly overlapping. Whisk the eggs in a large jug. Stir in the chives and season with pepper. Divide the egg mixture among the prepared pans. Top with zucchini and tomato. Bake for 25-30 minutes or until the egg is just set. Set aside for 10 minutes to cool slightly. Run a sharp knife around the inside edge of each pan to remove the pies. Top with feta and basil leaves.