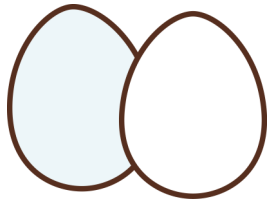


GREEN EGGS & HAM MUFFINS



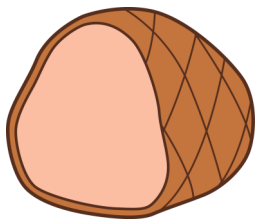
In a blender, add 4 eggs, and a dash of salt & pepper.



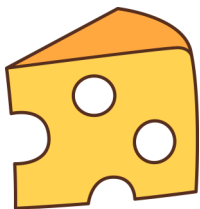
Add 1/2 cup of milk to the blender.



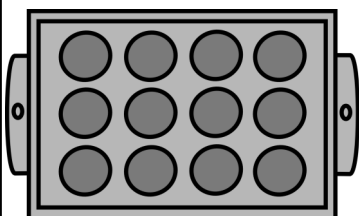
Add 1 cup of spinach to the blender and blend well.



Using 1/2 cup of diced ham, place a pinch of ham into each mini muffin tin that has been greased well.



Using 1/2 cup of mozzarella cheese, place a pinch on top of the ham & add egg mixture to each well.



Bake in a 350 degree preheated oven for 10-12 minutes. Let an adult remove them from the oven & take out of the well with a silicone spatula.