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## Main Dishes

### Mushroom, Broccoli, and Egg Cupcakes

3 tablespoons butter  
6 ounces Swiss cheese, grated  
1-pound mushrooms, thinly sliced  
Salt and freshly ground pepper  
2 cups broccoli florets  
2 tablespoons olive oil  
11 Davidson's Safest Choice™ Pasteurized Shell Eggs  
1 tbsp. Dried Tarragon

Preheat the oven to 350° F. Grease the cupcake tins with a little olive oil. Place a large skillet over medium-high heat. Melt butter. Add the mushrooms and sauté until they become browned and crusty on the edges, 10 to 15 minutes. Transfer the cooked mushrooms to a food processor and blend until minced. (Can be chopped by hand) Steam broccoli for 5 to 7 minutes. Remove from heat and place in large mixing bowl. Add olive oil and mash broccoli lightly with a fork until chunky. Add the minced mushrooms and grated cheese. Season with salt and pepper. Mix well. Fill each cupcake tin half full with the mushroom-broccoli mixture.

In a bowl, beat the eggs with a splash of water until light and fluffy. Season with Tarragon. Pour batter into the cupcake tins until about three quarters full.

Bake the cupcakes for approximately 10 minutes. Serve immediately. Can be stored in refrigerator or can be frozen.

Yield: 10 Cupcakes

