



Prep Time: 20 mins | Baking Time: 30-35 mins | Temperature: 180°C | Serves: 12

Cheesy Chicken Muffins with Pistachio Nuts and Rosemary

by Leah Hogg

Ingredients

- 400g self raising flour
- 1 tsp baking powder
- 1 tsp baking soda
- 3 eggs
- 140g Stork Tub
- 100ml milk
- 150g cooked boneless chicken, cut into small pieces
- 100g cheddar cheese, grated
- 1 tsp smoked paprika
- ¼ tsp fresh rosemary, chopped finely
- 100g pistachio nuts
- Salt and pepper

For the top:

- 50g grated cheddar cheese

Method

Preheat the oven to 180°C. Line the muffin tin with muffin cases. Sieve the flour and add the dry ingredients into a bowl. Chop the pistachio nuts and add half of them to the flour mixture. Add the grated cheese. Melt the Stork and whisk with the eggs and milk. Fold the liquid ingredients loosely into the flour mixture until about half incorporated. Then add the chicken pieces, the rest of the pistachio nuts and the rest of the cheese. Fold in and use a spoon to fill the muffin cases. Top with the rest of the cheese. Sprinkle pistachio nuts and scatter the chopped up fresh rosemary on top. Bake for 30-35 minutes in a preheated oven. Test that they are fully cooked with a skewer and leave to cool in the tin before taking them out.