



## Gluten-free food muffins with feta cheese and zucchini

### Ingredients for 20 muffins

360 g coarse gluten-free flour mix  
2 tsp baking powder  
2 tsp thyme  
1 tsp salt  
35 g fresh green kale  
1 clove of garlic  
3 large eggs  
1,5 dl olive oil  
5 dl grated zucchini  
1 jar shredded sun-dried tomatoes  
200g  
150 g feta cheese  
0,5 tsp ground black pepper

### How to make

Set the oven to 175 g.  
Mix flour, baking powder, thyme and salt in a bowl.  
Roughly chop the kale. Peel and finely chop the garlic. Whip the eggs fluffily. Add oil, a little at a time and put together with zucchini, green kale, garlic, sun-dried tomatoes, crumbled feta cheese and pepper.  
Add the flour-mix mixture and stir to a smooth batter. Spread the batter into muffin tins on a ovenproof plate. Bake in the middle of the oven for 35-40 min.  
Take out from oven and let cool.