



DID YOU KNOW

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HAM & CHEESE BREAD QUICHE

No pastry, no problem!
Whip up this quick quiche in a flash using bread.

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HAM & CHEESE BREAD QUICHE

SERVES
4

PREP+COOK 30 MIN

Ingredients

1 tbsp **margarine** (or butter)
4 slices **bread** (gluten free if required)
1 cup **ham** or **cooked chicken**, chopped
1 cup **capsicum**, chopped (or vegetables of your choice)
½ **onion**, finely chopped
½ cup **sundried tomatoes** (or fresh tomatoes), chopped
handful of **fresh parsley**, chopped
½ cup **cheese**, grated
½ cup **mozzarella**, grated (or diced)
6 **eggs**, lightly beaten
100 ml **milk**
salt and freshly ground **black pepper**

Lightly grease a slice tin or deep rectangle baking tray and preheat oven to 220°C.

Butter the bread and lay the buttered slices down in the prepared tin.

Mix together the ham, capsicum, onion, tomatoes and half the parsley. Spread over the bread.

Sprinkle the cheeses evenly over the ham and vegetable mixture.

Lightly beat the eggs and milk together. Season with salt and black pepper.

Pour mixture over the sprinkled cheese.

Garnish with the remaining parsley and bake in the oven for 15 - 20 minutes until golden and crispy.

Serve hot with salad or slice and pop in lunch boxes.

This is perfect for a picnic or camping.

TIP Play around with filling ingredients to use up what you have.

TIP If you don't have mozzarella, use whatever cheese you have.



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