



Ingredients 2 Portions

🖊 = Kotányi Produkte

1 Tortilla
3 Eggs
100 ml Cream

1 tsp Mustard

30 g Baby spinach

100 g Peas

0.5 Spring onion

20 g Sun-dried tomatoes

100 g Feta cheese

30 g Grated Parmesan

Vegetable Tortilla Quiche

Ō 45-50 Min 守守守

Preparation

- 1 Preheat the oven to 190 °C. In a bowl, whisk together the eggs, cream, salt, Kotányi Herbs Italian Style, and mustard.
- 2 Place the tortilla in a pie tin (or a cake tin). Layer the spinach, peas, spring onion, sun-dried tomatoes, and feta cheese over the tortilla, then pour in the egg mixture. Sprinkle with Parmesan.
- 3 Bake for 17–20 minutes, or until the eggs are set and the vegetables are cooked.
- 4 Let the quiche cool for 5 minutes before slicing and serving.

