

Vegetable Tortilla Quiche

45–50 Min

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.

Ingredients 2 Portions

= Kotányi Produkte

1	Tortilla
3	Eggs
100 ml	Cream
1 tsp	Mustard
1 tsp	Italian Herbs
0.25 tsp	Himalayan Salt
30 g	Baby spinach
100 g	Peas
0.5	Spring onion
20 g	Sun-dried tomatoes
100 g	Feta cheese
30 g	Grated Parmesan