



## 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

# 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.

