

## SELF-CRUSTING QUICHE WITH TOMATO CHUTNEY



 Serves 4

 Prep Time 15 minutes

 Cook Time 45-55 minutes

### INGREDIENTS

- 4 eggs
- 1 ½ cup milk
- ½ cup self-raising flour
- 3 cups **Wattie's Frozen Vegetables**
- 1 cup grated Edam cheese
- ½ cup diced ham (optional)
- 1 spring onion, finely sliced

#### *Tomato Chutney:*

- 400g can **Wattie's Italian-style Tomatoes**
- 1 spring onion, finely sliced
- 8 black olives, sliced
- 1 tsp capers (optional)

### METHOD

1. Preheat oven to 160°C. Lightly grease a 26cm pie dish.
3. In a bowl, beat together the eggs, milk and flour.
4. Spread the frozen vegetables into the prepared pie dish and scatter over the cheese, ham (if using) and spring onion. Pour the egg mixture over evenly.
5. Bake in the preheated oven for 45-55 minutes or until firm to the touch.
6. Serve the quiche warm with chutney and crusty bread.

#### *Tomato Chutney:*

1. Place tomatoes into a saucepan and simmer for 10 minutes or until the

tomatoes have reduced by half. Stir in the spring onion, olives and capers (if using) and cook for a further 2 minutes. Set aside to cool.