

CHORIZO & PEA SLICE

HEALTHY
PICK



Serves 6



Prep Time 10 minutes



Cook Time 50-55 minutes



INGREDIENTS

- 1 onion, chopped
- 75g spicy chorizo sausage, chopped into small pieces
- 75g low fat cheese, grated
- 1 cup **Wattie's Frozen Baby Peas**
- 4 eggs
- 1 ½ cup milk

METHOD

1. Preheat oven to 160°C (fan assisted). Heat a dash of oil in a frying pan. Add onion and chorizo and cook over a medium heat until onion softens. Spoon into the base of a 26x17.5cm baking dish (1.4L capacity).
3. Scatter over grated cheese and **Wattie's Frozen Baby Peas**.

- ½ cup self-raising flour
4. Beat together eggs, milk and flour until smooth. Season with salt and freshly ground black pepper. Pour into the dish over the filling.
 5. Bake for 50-55 minutes, or until firm to the touch. Allow to stand for 10 minutes before cutting into pieces to serve. Serve warm with your favourite tomato relish or chutney and a crisp green salad on the side.

TIPS

This recipe uses noble cheese and you can replace the chorizo with bacon if wished.