

Mini pizza quiches



Ingredients:

2 large tortilla wraps

4 eggs

Chopped vegetables of your choice

6 slices of salami

3 cherry tomatoes, halved

Handful of basil leaves

Vegetable sticks

How to make the quiches:

- 1) Heat oven to 180C/160C fan/gas 4. Using a 12cm cutter (or a small plate) cut circles from the large tortilla wraps – you should get 6. Use the circles to line 6 holes of a muffin tin, pushing them into the holes to make cases.
- 2) Beat the eggs and pour into the tortilla cases (you can add some chopped vegetables too if you like). Top each case with a slice of salami and a half of a cherry tomato. Bake for 15 mins until the egg has set. Top with a few basil leaves, if you like, and serve with extra tomatoes and vegetable sticks.

Enjoy!