



Quiche Bites

Prep Time 10 mins

Cooking Time: 15 mins

Servings: 6

INGREDIENTS

- 6 slices of ham
- 4 eggs
- chopped vegetables
- 6 slices salami
- 3 cherry tomatoes, halved, plus extra to serve
- handful basil leaves
- Salad leaves to serve

METHOD

1. Heat oven to 180C/160C fan/gas 4.
2. Place each ham slice in your muffin tin
3. Beat the eggs and add vegetables
4. Pour into the to the ham lined muffin tin cases
5. Top each case with a slice of salami and 1/2 a cherry tomato.
6. Bake for 15 mins until the egg has set.
7. Top with a few basil leaves,
8. Serve with lettuce leaves for a quick and easy lunch

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