

Crustless Quiche & Salad

Ingredients

Click the image below for a [video guide](#).



- 3 eggs
- 50g soft cheese
- 50g cheddar cheese
- 3 bacon rashers or 100g cooking bacon, diced
- 1/2 onion, finely diced
- 50g mushrooms, finely diced
- Salt and pepper
- 50g cherry tomatoes, finely diced
- Bag of salad

Method

1. Heat oven to 180°.
2. Add some oil to a large frying pan.
3. Fry the bacon, cook for 2 minutes.
4. Add in the onions, cook for another 4 minutes.
5. Add in the mushrooms, cook for 3 - 4 more minutes.
6. Crack the eggs into a bowl and season with salt and pepper.
7. Whisk well.
8. Add the soft cheese until combined then add in half of the grated cheese.
9. Pour the bacon mix into a bowl with a piece of kitchen towel in it and allow to cool slightly.
10. When cooled add to the cheesy egg mix and stir well.
11. Top with the cherry tomatoes and remaining cheese.
12. Bake until set for about 20 minutes.
13. Remove from the oven and slice.
14. Serve with the bag of salad.