

## January - Festive season leftovers

### THE IMPOSSIBLE QUICHE

Pre heat oven to 220 degrees.

#### Ingredients

3 Eggs (whisked together)  
1/2 cup SR Flour  
1/4 Teaspoon Salt  
1/2 Cup Melted Butter  
1 1/2 Cups of Milk  
1 Cup of grated cheese (whatever you fancy)  
1 Finely chopped onion  
2 Rashes of bacon finely chopped  
1/2 Cup finely chopped ham  
1 Cup of asparagus spears chopped  
A dash of cayenne pepper

#### Method

- \* Put all ingredients into a basin (one with a lid)
- \* Secure lid and give basin a good shake until all of the ingredients are mixed together.
- \* Pour mixture into a quiche dish, making sure it is distributed evenly.

Cook for 45 mins until golden brown.

#### *Note from Tania*

*The not so Impossible Quiche! You can choose just about any ingredients you like for this recipe. It's a good way to use up the left overs you might have in the fridge, particularly after the recent festive season.*

*Enjoy TK x*