

# Egg Tortilla Pie



**Serves 2**   **Prep 10 mins**

**Cooking 25 mins**

**Easy**

## Ingredients

2 tsp olive oil  
2 large flour tortillas  
1-2 slices ham, torn into pieces  
2 large free-range eggs, at room temperature  
Pinch sea salt flakes  
75g cheddar, grated  
hot sauce or ketchup, to taste

1. Preheat the oven to 200C/180C Fan/Gas 6.
2. Use 1 tsp of the oil to lightly grease the base and sides of a shallow, round, ovenproof dish. Line it with one of the tortillas, making sure it comes up the sides a little, creating a tortilla bowl.
3. Scatter over the ham, crack in the eggs – sprinkling the yolks with a little salt – and then spread about a third of the cheese on top.
4. Brush one side of the second tortilla with oil and place oiled-side up, loosely on top of the filling. Press the edges of the tortillas together, pushing them down into the dish and up the sides, then brush these edges with a little more oil.
5. Top with the remaining cheese, then add a few squeezes or shakes of hot sauce or ketchup, depending on how fiery you want this to be. Bake in the oven for 15 minutes, by which time the eggs will be cooked inside, the cheese melted, and the edges of the tortilla crust crisped and browned. Ovens do vary, so you may find you need to alter the cooking time. Eat immediately.
6. **Recipe Tips** Despite the precise measures for what to chuck in, consider them guidance only. You can replace the ham with sliced leftover sausages or leave it out altogether, and use any cheese you like. All that really matters is that you can form a pie: whatever size tortillas you use, they have to be able to line your dish, and come at least 2cm/1in up the sides.