

Mary Berry Fast Quiche



Serves 4 Prep 20 mins

Cooking 25 mins

Easy

Ingredients

1 tbsp sunflower oil, plus extra for greasing
1 large tortilla wrap
1 large onion, finely chopped
150g chestnut mushrooms, sliced
75g mature cheddar, grated
2 free-range eggs, beaten
200ml/ double cream
2 tbsp chopped fresh parsley
salt and freshly ground black pepper
dressed tomato salad, to serve

1. Preheat the oven to 200C/180C Fan/Gas 6. Preheat a large baking tray in the oven. Brush a 20cm/8in loose-bottomed sandwich tin with oil.
2. Place the wrap inside the sandwich tin to cover the base and come halfway up the sides.
3. To make the filling, heat the oil in a large lidded frying pan over a medium heat. Fry the onion for a few minutes, then cover with a lid and cook for 10 minutes until soft. Add the mushrooms and fry for a few minutes.
4. Spoon the mushroom mixture into the wrap-lined tin and spread evenly.
5. Beat the eggs and cream together in a small bowl. Season with salt and pepper and add half the cheese and the parsley to the egg mixture. Pour over the mushroom filling and top with the remaining cheese. Place the tin on the baking tray in the oven and cook for about 25–30 minutes, until set and lightly golden.