

Olive Bread Bake with Cheese, Ham & Tomato



Serves 4

Prep 20 mins

Cook 20

Easy

Ingredients

1 tbsp olive oil
1 onion, chopped
250g olive bread, torn or cut into chunks
150g light, mature cheese, grated
150g thickly sliced roast ham, cut into pieces
100g cherry tomatoes, halved
4 eggs
1 tbsp mustard
2 tbsp Parmesan, finely grated
100ml semi-skimmed milk
150g ball half-fat Italian mozzarella, torn
green salad to serve

1. Preheat the oven to 200C/ Fan 180C/ gas 6. Heat the oil in a frying pan and cook the onions for a few minutes until beginning to turn golden. Set aside to cool.
2. In a baking dish, toss together the bread, grated mature cheese, pieces of ham and cherry tomatoes
3. Beat together the eggs with the mustard, Parmesan, milk and cooled onion mixture. Season and pour over the bread. Dot the mozzarella on top. Bake in the oven for 15-20 mins, until golden and puffed. Serve with a green salad.
4. If you prepare ahead and store in a fridge before baking, bake for 25 mins without the mozzarella, then put the mozzarella on top for the last 10 mins.

