

Pea, New Potato & Feta Quiches



Serves 3 Prep 25 mins

Cooking 30 mins

Easy

Ingredients

150g peas
2 eggs
2 tbsp yoghurt
Squeeze of lemon
50g feta
a sprinkle of nutmeg
320 sheet shortcrust pastry or use flattened white bread
150g new potatoes

1. Preheat the oven to 200C/ Fan 180C/ Gas 6.
2. Boil the new potatoes until tender and boil the peas with a pinch of sugar for about 5 mins. Drain. Puree with a squeeze of lemon.
3. Whisk 2 eggs with 2 tbsp yoghurt, 50g crumbled feta and a grate of nutmeg. Season.
4. In a sheet of shop-bought shortcrust pastry, cut 6 discs big enough to line muffin tin holes. If using white bread, flatten with a rolling pin and butter the outside of the bread before fitting in the muffin tin. Chop 150g of cooked new potatoes and divide between the lined cases. Stir the pea puree with the egg mix, pour onto the potatoes and top with chunks of feta. Bake for 25 - 30 mins.