Vegetable quiche

Ingredients

Garden greens – very finely chopped
Garden herbs – very finely chopped
Zucchini – seeds removed and coarsely grated
leeks – finely diced
2 eggs – whisked
¼ cup cream
½ teaspoon salt and pepper
½ cup of grated cheese

What to do

1. Prepare all ingredients.
2. Preheat oven to 200C.
3. In a large mixing bowl whisk eggs, salt, pepper and cream for 2 minutes.
4. Add cheese, garden greens and herbs and mix through.
5. Butter the bottom of a flan dish.
6. Roll out pastry evenly to reach the top of the flan dish.
7. Gently pour egg custard into the pastry and place into a hot oven for 30 minutes.