Bacon, Mushroom, Tomato and Cheese Quiche



Ingredients

1 onion

4 slices of lean bacon

6 small spears of broccoli

6 eggs

8 cherry or small vine tomatoes

1 tub of very low fat cottage cheese

salt and pepper to season

82g of reduced fat cheddar

Spray Oil

Method

Preheat oven to 200c or 392f

Steam or boil the broccoli spears until tender

Spray a pan with some spray oil and brown the onion and bacon

In a blender add the eggs and cottage cheese.

Pour mixture into a bowl and add the broccoli, bacon and onion and mix evenly

Transfer mixture to a quiche/pie dish

Then push the tomatos into the top of the mixture,

Bake in oven for 10 mins and then remove, add grated cheddar cheese and return to oven for a further 20-30 mins.

This recipe is syn free, when using the cheese as a Healthy extra.