

Mexican Quiche

Ingredients

225g cheddar cheese, grated
120g chopped green chiles
120ml heavy cream
3 eggs
1/8 teaspoon cumin
1/8 teaspoon chili powder
1/8 teaspoon salt

Method

1. Grease a large glass pie plate.
2. Beat the eggs with the cream and seasonings.
3. Put the cheese in the bottom of the pie plate then sprinkle the chilis evenly over the cheese.
4. Slowly pour the egg mixture evenly over the cheese.
5. Bake at 175C for 30-35 minutes until a knife inserted in the center comes out clean.