



Recipe



by MELISSA FROHLOFF

Salmon and sundried tomato slice

Ingredients

- 415g tinned pink salmon
- 140g grated cheese
- 2 medium onions, finely diced
- 1 packet of Jatz biscuits
- 4 eggs
- 1 cup of milk
- 1 tbsp garlic powder
- 140g grated cheddar cheese
- 2 tbsp Always Fresh sundried tomatoes, finely chopped
- Salt and pepper

Method

1. Blend Jatz biscuits to a crumble.

2. Place blended Jatz in a bowl and mix together with cheese, onion, pink salmon, garlic powder, sundried tomatoes, salt and pepper.

3. Beat eggs. Add eggs and milk to the dry mixture, stirring until combined.

4. Place mixture into six 10cm quiche trays.

5. Bake in a moderate oven for 25-30 minutes or until golden brown.

6. Remove from quiche trays and serve with a side salad.

Serves six

Tip

This salmon and sundried tomato slice can be served hot or cold. It is also great when sliced into bite-size pieces for the kids' lunchboxes or served as finger food.