

Mini Pizza Quiches



Ingredients

2 large tortilla wraps
4 [eggs](#)
chopped vegetables (optional)
6 [slices salami](#)
3 [cherry tomatoes](#) , halved,
plus extra to serve
handful [basil leaves](#)
vegetable sticks, to serve

Method

STEP 1 Heat oven to 350 degrees. Using a 5 inches (or a small plate) cut circles from the large tortilla wraps – you should get 6. Use the circles to line 6 holes of a muffin tin, pushing them into the holes to make cases.

STEP 2 Beat the eggs and pour into the tortilla cases (you can add some chopped vegetables too, if you like). Top each case with a slice of salami and 1/2 a cherry tomato. Bake for 15 minutes until the egg has set. Top with a few basil leaves, if you like, and serve with extra tomatoes and vegetable sticks.

<https://www.bbcgoodfood.com/recipes/mini-pizza-quiches>