

All in one quiche

Ingredients

- 1 ½ cups** pastry mix (see note)
- 1 ½ cups** grated cheese
- 2 teaspoons** butter, softened
- 8** eggs, lightly beaten
- 2 cups** milk
- 620 can** corn kernels, drained
- 2** onion, finely chopped
- ¼ cup** basil, chopped
- 2** small barbecued chicken, skin removed, meat shredded
- 2** tomato, deseeded, diced
- 2 tablespoons** flat-leaf parsley, chopped

Method

Preheat oven to 180°C. Lightly grease a 3cm deep, 24cm (base) quiche dish.

Combine pastry mix, cheese, butter, eggs and milk in a bowl. Stir well. Add corn, onion, basil, chicken, tomato, parsley, and salt and pepper to egg mixture. Mix well. Pour into prepared quiche dish.

Bake for 40 to 45 minutes or until golden and firm to the touch. Serve.

Notes

Note: Pastry mix is a dry mix. Look for it near the flour in your supermarket.

Variation: You could use salmon or ham instead of chicken if you prefer.

Source: [taste.com.au](https://www.taste.com.au) (8 servings)
