

QUICK SAVOURY TART



TRIED & TESTED
By Food lovers recipes

QUICK SAVOURY TART

250 g rindless streaky bacon, chopped

1 onion, chopped

250 g button mushroom, sliced

15 ml butter

30 ml fresh herbs, chopped

OR 10 ml mixed dried herbs

freshly ground pepper, to taste

500 ml (200 g) Cheddar cheese, grated coarsely

2 eggs

250 ml milk

50 ml self-raising flour

Fry bacon in a saucepan. Add onions, mushrooms and butter and sauté lightly.

Add herbs and pepper to above ingredients and layers on bottom of a greased 18 x 28 cm ovenproof dish. Sprinkle the grated cheese over.

Beat eggs, milk and flour together and pour over the ingredients.

Bake in pre-heated oven at 180°C (350°F) for 30 minutes or until set and golden brown.

Variations:

You can replace the bacon with ham, chopped viennas, cubed

bully beef, left over chicken or braaivleis meat/wors cut into bite sized pieces.

Mushrooms can be replaced by red, green or yellow peppers cut into cubes, celery, peppadews etc.

Elsabie comment:

Last night's quick dinner. I substituted bacon with cheesy chicken viennas, mushrooms with chopped peppadew and thinly sliced celery, milk with cream and the cheese with mature Cheddar. And the onion with spring onion.

Photo: Elsabie Templeton