

# Mini pizza quiches

★★★★★ (10 ratings)

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**L** PREP: 10 MINS  
COOK: 15 MINS

**E** EASY

**F** MAKES 6

Use tortilla wraps and a muffin tin to make individually portioned egg, salami and tomato bites - ideal for lunch boxes or picnics



## 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

**1.** Heat oven to 180C/160C fan/gas 4. Using a 12cm cutter (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.

**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 mins until the egg has set. Top with a few basil leaves, if you like, and serve with extra tomatoes and vegetable sticks.