

Roast Peppers and Feta Cheese Pie

Ingredients

- 50g / 2oz Cream Plain Flour
- 6 Rashers (Crisply cooked and crumbled)
- 50g / 2oz chopped Roasted Peppers (drained)
- 125g / 4oz Feta Cheese (crumbled)
- 4 Scallions (chopped)
- 150ml / 1/4 pint Milk
- 2 tablespoons Sunflower Oil
- 2 Eggs
- 1 teaspoon dried Basil Leaves

Method

1. Preheat oven to 200°C/400°F/Gas 6. Lightly grease a 23cms / 9" ovenproof flan dish.
2. Mix together the rashers, peppers, feta cheese and scallions. Place in prepared flan dish.
3. Beat together the flour, milk, oil, eggs and basil leaves. Pour over the dry ingredients and bake for about 30 to 35 minutes or until golden brown and a knife inserted in the centre comes out clean. Allow to stand for 5 minutes.
4. Serve hot or cold with a salad.