

SURIMI QUICHE

Servings 4

Ingredients:

3 eggs
½ cup of milk
60 g grated Manchego cheese

10 g Dijon mustard

15 g finely chopped red onion
60 g red pepper into cubes
100 g broccoli florets, cut
120 g **SURIMI** cut into cubes

salt and pepper

Chives to decorate

Instructions:

1. Preheat the oven to 180°C
2. Grease the mold to bake the QUICHE
3. In a bowl mix: egg, milk, Dijon mustard, salt and pepper.
4. Beat the mixture and add the vegetables: broccoli, pepper, onion and **SURIMI**.
5. Mix all the ingredients and add the grated cheese.
6. Place the mixture in the baking mold.
7. Bake for 40 to 50 minutes or until the surface is golden.
8. Remove from the oven, let it cool before unmolding.
9. Ready to serve, decorate with chopped chives

