

Crustless Chicken & Sweetcorn Mini Quiches

Servings: 12

Prep Time: 20min

Cook Time: 30min



Ingredients

- 6 eggs
- 1 cup (250ml) cream
- 2 spring onions, finely chopped
- Handful of chives, finely chopped
- 1/2 tsp (2.5ml) smoked paprika
- Salt and freshly ground pepper
- 1/2 cup (125ml) sweetcorn
- 200g leftover roast chicken, shredded
- 1/2 cup (125ml) grated cheddar cheese
- 12 Paper muffin cases

Directions

1. Preheat oven to 180C.
2. Whisk together the eggs, cream, salt, pepper and smoked paprika until just combined.
3. Add in the chopped spring onions and chives and set aside.
4. Line a muffin tray with paper cases and fill each case with a little sweetcorn and shredded roast chicken.
5. Ladle in the egg and cream mixture right to the top and sprinkle over a little grated cheddar cheese.
6. Bake in oven for 25-30 minutes or until golden brown and cooked through.
7. Remove from oven and allow to cool before serving.