



BROCCOLI PIE

Ingredients

For 1 pie

140g chopped fresh
broccoli
1 chopped onion
1 chopped green bell
pepper
115g shredded Cheddar
200g milk
1/2 tsp salt
1/4 tsp pepper
1/2 tsp garlic powder
2 eggs
60g water

Steps

- 1.** Preheat oven to 200°C, then place the broccoli in a large bowl and add 60g water. Cover and microwave for 6 minutes (stir after 3 minutes) and drain well.
- 2.** In a bowl, whisk the eggs, the salt and pepper, and garlic powder. Stir in the broccoli and the cheese.
- 3.** Transfer the mixture to the prepared pie dish. Bake until golden and a knife comes out clean (30 minutes).
- 4.** Let the pie cool and set in a plate, about 15 minutes, before slicing and serving.