



MINI CARBONARA QUICHES

Ingredients

2 eggs
2tsp olive oil
4 rashers of short cut bacon
80g dried angel hair spaghetti pasta
1 garlic clove
125g (1/2 cup) thickened cream
60g (3/4 cup) finely grated parmesan cheese
20g spinach
Chopped parsley to garnish
Salt and pepper to taste

Method

Turn on oven to 180 degrees Celsius (350F) and spray a 6-cup muffin tray with oil.

In a fry pan, cook the bacon and garlic together with the oil, until the bacon is browned. Remove from heat and set aside.

In a saucepan, boil water and cook the pasta to packet instructions. Drain and set aside.

Add the bacon mixture to the pasta mixture and toss until combined. Divide amongst the muffin cups.

In a bowl or jug, combine the cream, eggs and parmesan. Whisk to combine. Add the spinach and then whisk again. Evenly pour or spoon the egg mixture over the spaghetti and bacon. Season with salt and pepper. Bake for 17 minutes or until set. Remove from heat and allow to cool in the pan for a few minutes. Garnish with parsley and enjoy hot or cold.