

ARTICHOKE AND NEW POTATO QUICHE



Serving: Makes 1 large quiche

Cooking Time: Not Specified

Prep Time: 50 min

INGREDIENTS

- 400g puff pastry

- 30ml (2 tbsp) olive oil
- 1 onion, finely chopped
- 2 garlic cloves
- 2 large potatoes, par boiled and thickly sliced
- 1 x 340g tin artichoke hearts, drained and halved
- 200g feta, crumbled
- salt and freshly ground black pepper, to taste
- 50g rocket, to serve

INSTRUCTIONS

1. Preheat the oven to 200°C.
2. Line a pie dish with baking paper.
3. Heat the oil in a frying pan and sauté the onion and garlic for a few seconds.
4. Line the base of the pie dish with the puff pastry and neaten the edges.
5. Place the potatoes in the base of the pastry and top with the onion mixture, artichokes, feta and season.
6. Bake until golden and cooked, for about 20 minutes.
7. Serve topped with the rocket.