

EGG & BACON PIE

This is a classic easy pie that tastes great, can be eaten hot or cold and uses simple fillings.

If you love bacon & eggs you will love this pie!

You can make it as a large pie or individual size by adding or reducing the amount of ingredients.

This recipe will make 1 large or 4 individual pies.



INGREDIENTS

- Puff Pastry Sheets
- 6—8 Eggs
- 4 Rashers Bacon
- Parsley
- Salt & Pepper

METHOD

1. Pre-heat your oven to 180 degrees. Thaw your pastry sheets and place in your pie dish/s making sure it comes up the sides of the dish. (If you need to use more than 1 sheet make sure to push the edges together to make a good seal.
2. Blind bake - Cover your pastry with baking paper and fill the bottom with rice about a quarter of the way up the dish (this will stop the base from rising but allow the pastry to cook). Place in the oven and cook for around 15 mins.
3. While your base is in the oven, chop your bacon into pieces and cook in a frying pan (or in your microwave), don't over cook it! When it is done take it off the heat.
4. Crack your eggs into a large bowl, finely chop the parsley, add to the eggs and a good pinch of salt and pepper. Whisk it all together.
5. If you haven't already—Remove the rice and baking paper from your pie base. Spread a layer of bacon into your pie base then pour in your egg mix and add the rest of the bacon. Don't fill it all the way to the top of the rim, leave a small gap.
6. Place into the oven at 180 degrees and cook for 15—20 minutes or until the egg is cooked through.

Eat it warm with a salad or have it on it's own.

Store in an air-tight container in the fridge.