

Mini Tortillas



Ingredients Makes 12

- ◇ 375g cooked and chopped new potatoes
- ◇ 12 cherry tomatoes - cut in half or any of your favourite vegetables such as broccoli
- ◇ 1 finely chopped spring onion
- ◇ 6 medium eggs
- ◇ 4 tbsp of milk

Remember to wash your hands when cooking!

You will need: Mixing bowl, measuring jug, whisk, baking sheet, silicon or paper bun cases and a spoon.



Instructions

Preheat the oven to 180oC/Gas 6 (ask an adult to help you do this)

Arrange 12 bun cases on a baking sheet.

Then add about 4 of the chopped potatoes and a little sprinkle of spring onions and the tomatoes (or other veg, ham etc) into the bun cases. Next crack the eggs in a separate bowl, add the milk and mix. Then carefully pour the egg mixture into the bun cases.

Bake for 20-25 minutes until set and golden.

These are yummy for breakfast, lunch or as a snack.

Enjoy!

Have a go at making your Mini Tortillas! Email your pictures to your class teacher.