

MINI WRAP TARTS

Ingredients

1 Tbsp Olive oil
4 Wraps, large, plain or flavoured
1 Onion, diced
3 Eggs
120g Ham, or a mixed, (bacon, smoked chicken, etc)
70ml milk
 $\frac{1}{2}$ tsp Sea salt
60g Mozzarella cheese, grated
3 to serve Cherry tomatoes
1 handful of fresh cress or basil to sprinkle



Method Potato Wedges

1. Preheat oven to 180C.
2. Cut three circles (use a saucer or cutter) from each wrap and press into a medium muffin tin to make a nest that comes up the sides.
3. Heat the oil in a small pan and sauté the onion and ham for 3-4 minutes until soft and fragrant.
4. Divide the cheese between the nests and top with a spoonful of onion and ham mixture.
5. Whisk together the eggs, milk and salt and pour over wrap filling (about $\frac{3}{4}$ full).
6. Bake for 12-18 minutes until golden, puffed and set in the middle.
7. Serve garnished with halved cherry tomatoes and cress or chopped basil.