

Leek, spinach & bacon 'Impossible' pie

Leek, spinach & bacon 'Impossible' pie

Preparation 15 mins | Cooking 1 hour 10 mins | Serves 4

- 1½ tbs olive oil
- 175g short-cut bacon, finely chopped
- 2 leeks, trimmed, halved lengthways and thinly sliced
- 2 garlic cloves, crushed
- 50g baby spinach leaves
- 3 free-range eggs
- ½ cup self-raising flour
- 1½ cups milk
- 1½ cups reduced fat grated cheddar cheese

STEP 1 Preheat oven to 200°C/180°C fan-forced. Heat 2 tsp oil in a non-stick frying pan over high heat. Add bacon and cook, stirring occasionally, for 2-3 minutes until bacon softens. Add remaining 1 tbs oil, leeks and garlic and cook, stirring occasionally, for 4-5 minutes until leeks are tender. Add spinach and cook until just wilted. Set aside.

STEP 2 Whisk eggs and flour in a medium bowl. Gradually whisk in milk. Season with salt and pepper to taste. Arrange leek mixture in a 6-cup (about 4cm deep) capacity ovenproof dish or pie pan.

STEP 3 Pour egg mixture over leek mixture. Gently stir to combine. Sprinkle with cheese. Cover loosely with foil and bake for 30 minutes. Uncover and bake for 25-30 minutes or until cooked through and golden. Stand in pan for 10 minutes. Slice and serve hot or cold.

Good for you... **LEEKs**

A good source of dietary fibre, which helps with normal laxation. Provide vitamin C which helps us absorb iron from food. The green parts of the leek are a source of several members of the carotenoid family, including beta carotene which the body converts to vitamin A.

