

Tortilla Cups

Ingredients

12 rashers of streaky bacon
6 large soft tortilla wraps
150g Cheddar cheese
8 eggs
Salt and pepper
6 spring onions
150g cherry tomatoes
2 tbsp chopped chives
A little vegetable or
sunflower oil, for greasing

You will need
Large frying pan
Plate lined with paper
Muffin tin
Large jug



Method

1. Heat your oven to 180 C/160 C fan/gas mark 4.
2. While the oven is heating up, chop the bacon into small pieces. You can use a knife for this but scissors are even easier. Always wash your hands after handling raw meat.
3. Put a large frying pan over a medium heat and add the bacon pieces. Fry for about 5 minutes until the bacon is nicely cooked and smelling really tasty.
4. Put the bacon on to a plate lined with kitchen paper to drain away the fat and leave to cool.
5. In the meantime, cut each of the tortilla wraps into eight even triangles.
6. Grate the Cheddar cheese, being careful not to grate your fingers!
7. Grease the muffin tin (or tins) with a little oil, then line each muffin hole with the tortilla triangles - 4 in each - making sure they are overlapping. Trim them to fit so the base isn't too thick, but make sure there are no gaps, otherwise the mixture will leak out.
8. Crack the eggs into a large jug, season with a little salt and pepper and whisk until well mixed. Remember to wash your hands if you get any raw egg on your fingers.
9. Finely slice the spring onions and cut the cherry tomatoes into quarters.
10. Divide the spring onions, cherry tomato quarters and cooled bacon between the 12 tortilla cups, putting some of each ingredient in each one.
11. Pour the egg into the cups, being careful not to fill them right to the top as the mixture may spill out as it cooks. Sprinkle with some of the chopped chives (keep back some as a garnish) and top with the grated Cheddar cheese.
12. Cook in the oven for 20 to 25 minutes or until the cheese has melted and turned golden brown.
13. Allow the cups to cool a bit then remove them from the muffin tin. Just before serving, sprinkle them with the rest of the chopped chives.

Remember!

Always ask an adult for help
when using hot, sharp or heavy
objects in the kitchen.

Matilda
and the
Ramsay bunch