

# Quiche with **Tuna and green pepper**



6 people

10 min preparation time

30 min cooking time

## All ingredients

- 2 tins of 160g** la belle-iloise Tuna in olive oil and green pepper
- 3 teaspoons** la belle-iloise seaweed and lemon Mustard
- 1** shortcrust pastry
- 4** eggs
- 200 ml** of single cream
- 100g** grated Gruyère cheese
- 8** cherry tomatoes
- 1** red onion

## Steps

- 1- Preheat the oven to 180°C
- 2- Beat the eggs with a fork. Add the crème fraîche, a pinch of salt and pepper, and mix everything together with a whisk
- 3- Drain the tuna and flake it onto a plate using a fork. Peel and finely chop the onion. Cut the cherry tomatoes in half
- 4- Spread the shortcrust pastry in a pie dish. Brush the bottom of the pie with mustard
- 5- Add the tuna, onion, tomatoes and beaten eggs and sprinkle with grated cheese
- 6- Bake for 30 minutes, bon appétit!