


# Ham, Cheese and Olive Loaf



Preparation time: 50 mins

Serves: 8 people

User Rating:  4.5 stars

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Categories: Quick & Easy, Pantry and Fridge Staples, Lunchboxes & Snacks, Kid Friendly



## Ingredients

- 1 cup (150g) self-raising flour
- 2/3 cup (80g) coarsely grated gruyère cheese
- 1 cup (120g) pitted green olives, chopped coarsely
- 75g ham, chopped coarsely
- 2 tbsp coarsely chopped mint
- ½ tsp ground black pepper
- 4 eggs, beaten lightly
- 80g butter, melted

## Method

1. Preheat oven to 200°C/180°C fan-forced. Oil a 10.5cm x 21cm loaf pan.
2. Combine the sifted flour, gruyère cheese, olives, ham, mint and pepper in a medium bowl. Add egg and butter; stir until well combined. Spread mixture into pan.
3. Bake loaf for 35 minutes or until browned lightly and a skewer inserted into the centre comes out clean. Turn, top-side up, onto a wire rack to cool.

## Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
89g	1070kJ 256kcal	10.4g	17.2g	8.4g	14.4g	0.6g	637mg	1g

All nutrition values are per serve.