

Salmon, Pea & Pesto Pies



Preparation time:	11 mins
Serves:	8 people
User Rating:	★★★★★

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Categories: Dinner Recipes, Lunch Recipes

The perfect bite size lunch doesn't exist - NOT!

We have THE most delicious mini pie recipe you will ever get your hands on. Our Salmon, Pea and Pesto Pie recipe is simple but delicious and one that is sure to impress.



Ingredients

- 6 eggs
- 1/2 cup milk
- 150g pepper-crusted hot smoked salmon, skin removed, flaked
- 1/2 cup frozen green peas, thawed
- 1/4 cup basil pesto

- Small fresh basil leaves, to serve

Method

1. Preheat pie maker. Wait for the green READY light to go on.
2. Meanwhile, whisk eggs and milk together in a bowl. Season with salt and pepper.
3. Spray pie maker with oil. Place salmon and peas into holes. Pour over the egg mixture. Close lid and cook for 5-6 minutes or until golden and set.
4. Transfer pies to a serving plate. Drizzle with pesto and scatter with basil.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre	Vitamin D
123g	795kj 190kcal	15.4g	12.7g	3.1g	3.2g	2.1g	524mg	1g	5.6µg

All nutrition values are per serve.