Pumpkin quiche with Garden Greens

**Ingredients**

10 eggs

2 cups of grated pumpkin

3 potatoes, diced small (1.5cm)

1 brown onion

3 ¼ cups plain flour +4 teaspoons baking powder, mix

3 cups grated cheese

3 cloves garlic minced

2 cups sliced spinach

½ a whole nutmeg finely grated

1 cup Red Vein Sorrel, sliced

½ tsp salt and pepper to taste

**Method**

1. Pre heat oven to 200oC. Line 1 deep baking tray with 1tsp oil and baking paper, being sure to cover all the way up the sides
2. Peel onions and finely chop
3. Grate the cheese and pumpkin (squeeze any moisture out of pumpkin with your hands)
4. Chop the red vein sorrel and spinach finely
5. Grate the nutmeg (use a zester)
6. Melt 15g of butter in a frypan and add onions. Sauté (wooden spoon) over a medium heat until slightly soft (about 6 mins) and add garlic. Cook for another 30 seconds and add to the grated vegetables.
7. Beat the eggs together in a bowl, adding the nutmeg, chives, salt and pepper
8. In a large bowl combine all the ingredients and mix until everything is incorporated. Empty the mixture into the tray making sure to use a spatula to scrape everything out of the bowl.
9. Place in the oven and check after 20 minutes. It may need turning. Cook until golden brown and firm to touch.
10. Let cool and cut into 30 pieces.
11. Serve from a platter using tongs.