

# New Zealand Bacon & Egg Pie

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**Ingredients:**

2 sheets puff pastry (Pepperidge Farm), defrosted according to directions  
6 – 8 slices cooked bacon, chopped  
8 eggs (reserve one yolk for brushing pastry)  
4 tsp. of milk or cream  
1 medium onion, chopped  
1 cup fresh parsley, chopped

**Directions:**

Heat oven to 400°.

Whisk the eggs, then whisk in the milk or cream. Lay one sheet of pastry in a casserole dish and make sure it comes just over the sides of the dish. Prick the base with a fork. Sprinkle the onion all over the base.

Mix the parsley and bacon in with the egg mixture. Pour into the dish. Cover with the other sheet of pastry and crimp together and cut off any excess pastry. Brush pastry with beaten egg yolk and cut four slits in the top.

Decorate the top if you want. Bake for 25 minutes and check that it's not browning too fast. If so, place some tin foil over and place back in the oven for 25 minutes or until golden brown and cooked through.

~ Credit: food.com