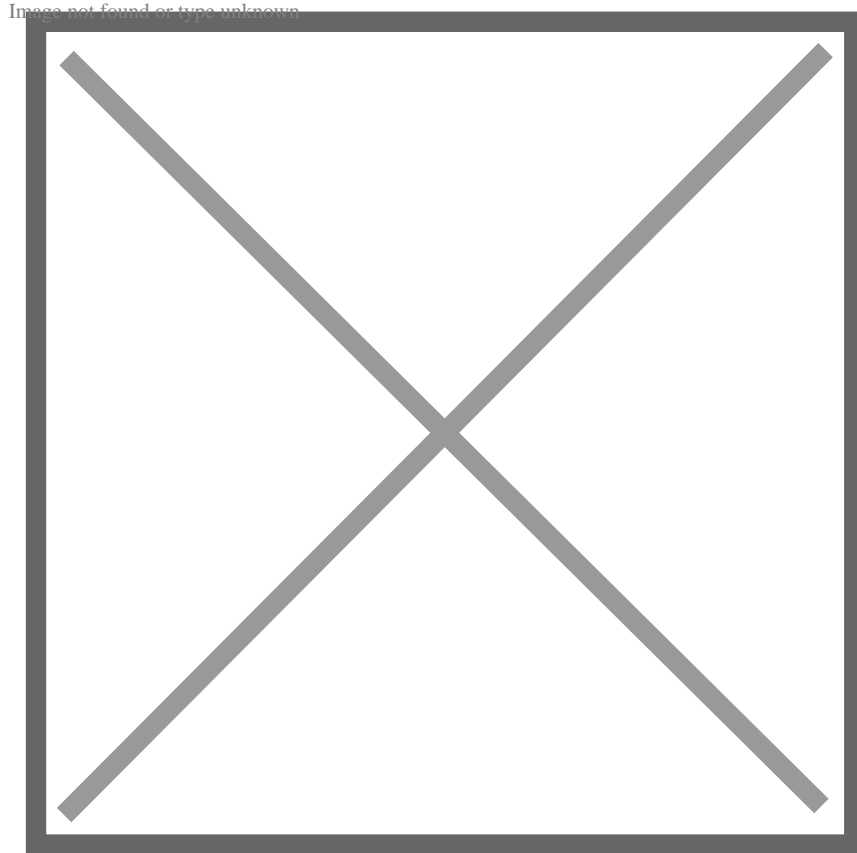


## Jack Mackerel Tomato Pudding



### Ingredientes

- 2 ÚNICA brand cans of Jack Mackerel in tomato sauce
- 4 medium sized carrots, grated
- 2 tbsp finely chopped chives
- 2 cups breadcrumbs or 6 pieces of bread soaked in 2 cups of milk
- 1 cup cream
- 3 medium sized onions, finely diced
- 1 tsp oregano
- 3 eggs
- 2 cups milk
- Gouda cheese to taste, grated

- Vegetable oil

- Salt and pepper

## Preparación

Stir fry onions and carrots until onions become translucent. Season with salt and pepper. Add oregano and chopped chives. Set aside.

Mix the fried vegetables with the rest of the ingredients, except for the cheese.

Preheat oven to 180°C.

Pour the mix into a pudding or baking dish. Let it rest and then garnish with grated cheese on top.

Bake for 25 to 30 minutes.

Take the tray out of the oven, wait for 2 or 3 minutes, and serve.