

# Good Eats Recipes

## Breakfast Flan with Mango Chutney

### What You Need:

1/2 pound smoked ham, diced  
1 1/2 cups broccoli florets, cooked  
1/2 cup GOOD EATS Mango Chutney, finely chopped  
1 cup sharp white cheddar cheese  
6 large eggs  
2 tablespoons dijon mustard  
1 teaspoon paprika  
Salt and pepper to taste  
2 cups heavy cream  
1/4 cup minced parsley

### Directions:

Preheat oven to 350. Spread ham evenly over the bottom of an 8x8x2" baking pan. Arrange broccoli evenly over ham, dollop with chutney, and sprinkle cheese over all. In a mixing bowl beat eggs thoroughly. Whisk in mustard, paprika, salt and pepper, then slowly whisk in the heavy cream. Pour flan evenly over the ingredients in pan. Bake until puffed and golden brown, about 45 minutes. Cool slightly before cutting into squares to serve. Garnish with parsley.