

Mexican Quiche with chorizo, black olives, cilantro, chipotle, and Mexican cheese

"At breakfast we were offered an array of choices, from fruit to quiche, with cereal in between, and the innkeepers accommodated special requests. They set a friendly tone which rubbed off on the guests-- we enjoyed our breakfast conversations with the other guests. " TripAdvisor Review

- 1 unbaked 9" pie crust shaped in deep quiche dish or pie pan
- 1 t butter
- 1 t olive oil
- ¼ cup minced white onion
- ¼ cup chopped red pepper OR 2.25 oz can of sliced green chilis
- 2 cups grated Mexican mixed cheeses
- 4 oz spicy sausage cooked and well drained (use chorizo if available)
- 1 cup heavy cream
- 1½ cup Half and Half
- 4 large eggs - beaten
- ½ t ground cumin
- 1 t chili powder or southwest seasoning
- 1 T fresh-chopped cilantro
- ¼ t salt
- ⅛ t fresh-ground white pepper

Preheat oven to 400F

Melt butter and oil in small skillet.

Sauté onion, peppers and garlic until onion is translucent. Let cool slightly - about 10 - 15 minutes.

Sprinkle about ½ cup of cheese over pie crust and spread sausage and onion mixture over cheese.

Sprinkle remaining cheese over sausage

Beat cream, half and half, eggs, seasonings, cilantro, salt and pepper together with whisk.

Pour over pie crust slowly so all liquid is absorbed.

Bake for about 35-40 minutes until quiche is puffy and golden and center does not seem liquid when moved. Allow to cool at least 10-15 minutes before cutting. Garnish with sprig of fresh cilantro or sliced black olives.

Quiche can be eaten hot, cold or at room temperature. You may enjoy serving this with sides of sour cream with chopped chives, and salsa.

T=tablespoon t=teaspoon