

Sausage Brunch Quiche

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Original Recipe from
Ortega
All Recipes (www.allrecipes.com)
Serves: 6



Real Men will definitely eat quiche when you make it this way; with salsa and chorizo. Chorizo is a heavily seasoned pork sausage that is very popular in Mexican-style cooking.

Ingredients

1 teaspoon vegetable oil
1 flour tortilla, 10"
5 ounces chorizo, pork, casings removed and crumbled
½ cup salsa, chunky
5 eggs
½ cup heavy cream
1 cup shredded Monterey jack cheese
1 tablespoon chopped fresh cilantro

Cooking Method

Preheat oven to 375° F (190° C).

Heat the vegetable oil in a large skillet over medium high heat.

1. Place the tortilla in the skillet and cook for 1 minute on each side, or until golden and slightly crisp.
2. Place the tortilla in the bottom of a lightly greased 9 inch pie pan.
3. Spread ½ cup salsa over the tortilla.

Place the chorizo in the skillet and sauté for 3 to 4 minutes, or until cooked through.

- Drain excess fat and transfer the chorizo to the pie pan and distribute if over the salsa on the tortilla.

In a medium bowl, combine the eggs, cream, cheese and cilantro.

1. Mix well and pour over all in the pie pan.
2. Bake at 375° F (190° C) for 25 to 30 minutes, or until a knife inserted in center comes out clean.
3. Cool on a wire rack for 5 minutes.

Cut into wedges and serve with salsa, if desired.