



Potato and Chorizo Mini Quiches



Prep	Cook	Ready In
20 m	35 m	55 m

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Whole Foods Market
151 Rice Lake Sq
WHEATON, IL 60189
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Recipe By: Chef John

"This little baked bite is very loosely based on the Spanish Tortilla, and not only is it dead simple to make, but the versatility of the technique allows this to be adapted to any occasion."



Parmigiano Reggiano Cheese Regular
\$5.00 Off - expires in 14 hours

Ingredients

cooking spray	2/3 cup grated Manchego cheese, divided
2 teaspoons olive oil	8 large eggs
4 ounces Spanish chorizo sausage, finely diced	1 pinch cayenne pepper, or more to taste
1 russet potato, peeled and finely diced	1/2 teaspoon salt
salt and freshly ground black pepper to taste	

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Lightly coat 24 mini-muffin cups with cooking spray.
- 2 Heat olive oil in a skillet over medium-low heat. Cook and stir chorizo in the hot oil until golden brown, about 4 minutes.
- 3 Stir diced potato into chorizo; increase heat to medium and cook potatoes until tender, about 10 minutes. Season with salt and black pepper. Transfer to a plate lined with paper towels to drain.
- 4 Sprinkle 1 to 2 teaspoons of grated cheese in the bottom of each muffin cup. Top with 1 to 2 tablespoons chorizo mixture.
- 5 Beat eggs, cayenne pepper, and 1/2 teaspoon salt in a large bowl until combined. Pour egg mixture evenly into muffin cups. Lightly tap the pans to remove any air bubbles. Transfer to a baking sheet and top with any remaining cheese.
- 6 Bake in the preheated oven until eggs golden brown and just set, about 17 minutes.

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