



Nightshade Quiche Cups

Prep time: 25 Cook Time: 17 Servings: 16

European,Breakfast/Brunch,Appetizers/Sides/Snacks,Smart Hearty Grains,FSR/QSR,Catering,Casual Dining,Breakfast All Day,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Smart Hearty Grains Tortilla	47088	warm	12 Each
cooking spray			As Needed
Eggs		lightly beaten	13 Each
Heavy cream			3 1/3 cup
Eggplant		small dice, seasoned, roasted	1 2/3 cup
Potato		small dice, seasoned, roasted	1 2/3 cup
Salt			1 3/4 tsp.
Pepper			3/4 tsp.
Smoked mozzarella		shredded	3 1/3 cup
Roma tomatoes		sliced thinly width-wise	10 Each



Instructions

1. Preheat oven to 350°F.
2. Using a ring cutter, cut 3 ½" circles out of each tortilla, yielding 4 circles per tortilla. Press the tortilla rounds tightly into greased muffin tins.
3. Whisk together remaining ingredients, except tomato, so that they are well incorporated. Pour 1 ½ oz. of the egg mixture into each prepared tortilla mold. Top each cup with a slice of Roma tomato.
4. Bake for 15-17 minutes, or until the egg mixture is set. Serve immediately, 3 per order.

