

Greek Sausage & Feta Quiche

Prep time: 15 Cook Time: 28 Servings: 12

Combo/Fusion,Mediterranean,Appetizers/Sides/Snacks,Breakfast/Brunch,Entrees,Flour Tortillas,Casual Dining,Catering,Fine Dining,FSR/QSR,Breakfast All Day,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortilla	28671	warm	24 each
Eggs		large, beaten	8 each
Milk		whole	1 qt.
Dijon Mustard			2 Tbsp.
Salt And Pepper To Taste			
Greek Sausage			
Crumbled Feta Cheese		divided	18 oz.
Diced Multi-Colored Bell Pepper			3/4 cup
Chopped Green Onion			1/4 cup
Chopped Romaine Lettuce			12 oz.
Red Onion		julienned	3 oz.
Diced Tomato			6 oz.
Kalamata Olive			36 each
Prepared Greek Vinaigrette		as needed	
Pepperoncini Peppers As Needed			

Instructions

1. Preheat conventional oven to 350°F.
2. To form quiche shells: Press warmed tortilla shells into jumbo muffin tin, pleating edges to make fit.
3. To make Greek Sausage & Feta Mini Quiches: Combine beaten eggs, milk, Dijon and season with salt and pepper to taste. Divide cooked Greek Sausage, 12 ounces of feta, diced peppers and green onions among quiche shells evenly. Fill each ¾ full with reserved egg mixture. Bake for 18 to 20 minutes or until egg is completely set. Hold warm.
4. Serve 2 quiches with Greek side salad including 1 ounce chopped romaine, ¼ ounce red onion, ½ ounce diced tomato, 3 kalamata olives, a drizzling of vinaigrette and pepperonici peppers if desired.

Greek Sausage

Prep time: 5 Cook Time: 8 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Ground Pork			1 lb.
Ground Beef			1/2 lb.
Dry Red Wine			1/4 cup
Grated Parmesan Cheese			1/4 cup
Chopped Parsley			2 tsp.
Orange Zest			2 tsp.
Crushed Red Pepper Flakes			1/2 tsp.
Anise Extract			1/4 tsp.
Salt And Pepper To Taste			

Instructions

1. Combine all ingredients in bowl and use hands to mix. Finger pinch sausage into sauté pan over medium-high heat and cook through in batches, about 8 minutes.