



Nutrition Facts

Serving Size		1 12th recipe
Amount Per Serving		
Calories	380	
		% Daily Value
Total Fat	21g	32%
Saturated Fat	g	0%
Cholesterol	mg	0%
Sodium	970mg	40%
Total Carbohydrate	28g	9%
Dietary Fiber	3g	12%
Protein	18g	36%
Vitamin A	%	Vitamin C %
Calcium	%	Iron %



Total Time
10 MIN.

Serving Size
1 12TH RECIPE

Difficulty
MEDIUM

Yields
12

No need for a heavy pastry crust because this quiche is lined with a crisp, golden tortilla base and filled with a rich and flavourful egg custard accented with browned pork, spices and Pace salsa.



Tip

- Can be prepared with any ground meat, such as beef, turkey or lamb.
- Serve with a fresh green salad tossed in a honey-lime vinaigrette.

Tips:

INGREDIENTS

	WEIGHT	MEASURE
white flour tortillas	8 large	8 large
vegetable oil, divided	1/4 cup	60 mL
lean ground pork	1 lb	500 g
onion (8 oz), chopped	1	1
garlic (0.5 oz), minced	3 cloves	3 cloves
dried oregano	1 tbsp	15 mL
chili powder	1 tbsp	15 mL
ground cumin	2 tsp	10 mL
each salt and pepper	1 tsp	5 mL
chopped red, green and yellow peppers	1 1/2 cups	375 mL
Pace Picante Salsa Medium	1 cup	250 mL
eggs, beaten	8	8
18% table cream	1 cup	250 mL
shredded Cheddar cheese	1 cup	250 mL
finely chopped chives	1/4 cup	60 mL
Pace Picante Salsa Medium	1 1/2 cups	375 mL
fresh cilantro leaves	3/4 cup	185 mL
sliced green onions	3/4 cup	185 mL



INSTRUCTIONS

1. Grease two 10-inch (25 cm) springform pans. Using 1 tbsp (15 mL) oil, brush both sides of each tortilla. Lay 1 tortilla flat in bottom of each pan. Cut 4 tortillas in half; arrange four half-moons around inside perimeter of each pan to cover sides. Place remaining tortillas in bottom of pan. Bake in 375°F (190°C) oven for 8 to 10 minutes or until set and golden brown around edges. Let cool completely.

2. Meanwhile, heat remaining oil in large skillet set over medium-high heat; cook pork for 8 to 10 minutes or until browned. Add onion, garlic, oregano, chili powder, cumin, salt and pepper; cook for about 10 minutes or until softened. Add peppers and salsa; cook for 6 to 8 minutes or until reduced slightly and saucy. Let cool slightly.

3. Divide pork mixture evenly between tortilla-lined pans. Whisk together eggs, cream, Cheddar and chives; pour over filling. Bake for 45 to 50 minutes or until set. Let stand for at least 10 minutes. Slice into wedges.

Serving: Serve warmed or at room temperature. Place each slice on serving plate; top with 2 tbsp (30 mL) salsa and sprinkle with 1 tbsp (15 mL) each cilantro and green onions.