



## Recipes

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# Greek Sausage & Feta Quiche

Prep Time: 15 Minutes

Cooking Time: 28 Minutes

Serves 12

### Ingredients:

24 each 4.5" Heat Pressed Flour Tortillas (28671) ,  
warm

8 each Eggs , large , beaten

1 qt. Milk , whole

2 Tbsp. Dijon Mustard

Salt and Pepper to taste

Greek Sausage , see related recipe

18 oz. Crumbled Feta Cheese , divided

3/4 cup Diced Multi-colored Bell Pepper

1/4 cup Chopped Green Onion

12 oz. Chopped Romaine Lettuce

3 oz. Red Onion , julienned

6 oz. Diced Tomatoes

36 each Kalamata Olives

Prepared Greek Vinaigrette , as needed

Pepperoncini Peppers , as needed

### Directions:

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  $\frac{3}{4}$  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,  $\frac{1}{4}$  ounce red onion,  $\frac{1}{2}$  ounce diced tomato, 3 kalamata olives, a drizzling of vinaigrette and pepperoncini peppers if desired.



## Recipes

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### Greek Sausage

Prep Time: 5 Minutes

Cooking Time: 8 Minutes

Serves 1

#### Ingredients:

1/8 lb. Ground Pork  
1/8 lb. Ground Beef  
1/8 cup Dry Red Wine  
1/8 cup Grated Parmesan Cheese  
1/6 tsp. Chopped Parsley  
1/6 tsp. Orange Zest  
1/8 tsp. Crushed Red Pepper Flakes  
1/8 tsp. Anise Extract  
Salt and Pepper to taste

#### Directions:

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.