RECIPE | PEPPERS

PEPPER QUICHE CUPS

Ö 30 min **12 min** PREP. **18 min**

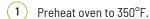
COOKING

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INGREDIENTS

1 Ib Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced
16 large eggs
8 sheets phyllo pastry, divided
2 cups milk
2 cups cheddar cheese, shredded & divided
3⁄4 cup green onions, chopped
Salt & pepper, to taste
Green onions, sliced for garnish
Cooking spray

DIRECTIONS



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- Stack four large phyllo pastry sheets on top of each other then cut into 12 squares. Repeat with the remaining 4 sheets to make a total of 24 squares.
- Spray two 12-cup muffin pans with cooking spray and arrange the phyllo squares in each muffin cup, offsetting the corners to create a flower-petal effect.
- In a medium-sized mixing bowl, whisk together the eggs & milk and season with salt & pepper to taste.
- 5 Distribute the sliced peppers evenly between each of the 24 muffin cups. Sprinkle half of the shredded cheese over top of each cup.
- 6 Pour in the egg mixture and then top with the remaining shredded cheese and bake for 18 minutes until the eggs are set.
- (7) Garnish with green onions and serve warm.





