

Roasted Garlic and Cheddar Quiche Puffs

Prep: 10 min. | Cook: 20 min. | Total: 30 min. | Makes 20-25 puffs

A cheesy bite of egg, onion and veggies



Ingredients:

- 1 round Packaged pie dough
- 5 Eggs
- 1 Tbsp. Salted butter
- 1 large Vidalia onion
- ½ lb. Brussels sprouts
- 1 clove Garlic
- 1 ½ lb. Tickler Cheddar
- Kosher salt
- Black pepper
- 1 ea. 3 Little Figs Puddletown Pub Chutney, 9.25 oz.

Directions:

1. Preheat the oven to 375 F.
2. Begin by heating the butter over medium in a skillet.
3. Slice the Vidalia onion and sautee it in the butter until it turns translucent and begins to brown slightly.
4. While the onion cooks, halve the Brussels sprouts and thinly slice or shave them width-wise.
5. Toss the shaved Brussels sprouts into the skillet and stir to combine.
6. Heat for an additional 3-5 minutes. Remove the onion Brussels mixture from the heat.
7. Unroll thawed pie dough on a work surface and using a rolling pin, roll the dough to a slightly lesser thickness, roughly ¼ inch.
8. Using a jar lid, glass or cookie cutter, punch circles of roughly a 3 inch diameter in the dough. Set aside, re-roll the scraps and continue to punch circles until there is no excess dough left.

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Directions:

9. Spray a mini muffin tin with non-stick cooking spray and press circles into each of the wells.
10. Whisk the eggs in a medium bowl. Add a pinch of kosher salt and a few grinds of fresh black pepper.
11. Drain excess moisture and butter from the onions and Brussels sprouts and spoon roughly one teaspoon of the mixture into each pie dough filled well.
12. Grate the Tickler cheddar and follow by placing roughly a half teaspoon of cheese on top of the vegetable mixture in each well.
13. Follow by carefully pouring the whisked eggs into each well, coming only up to about half of the volume and not fully covering the vegetables.
14. Bake for 20-25 minutes until the pie dough is cooked through and the eggs are puffed and golden brown.
15. Serve with spooned Puddletown Pub Chutney on top.