

# Avocado and Red Pepper Quiche

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*Ham and Cheese Quiche is always popular, but at your next brunch try something a little more exciting! This quiche is great for any meal, it is a large portion and really good served with a small green salad. Make it a day ahead to have an easy breakfast the next day. Serves 8 people.*

## Ingredients:

### Egg Base:

- 1 dozen eggs
- 1 quart heavy cream
- 2 teaspoons Tabasco
- 2 teaspoons Worcestershire
- 2 teaspoons salt
- 2 teaspoons pepper
- 1 sheet purchased puff pastry, or more as needed

### Filling:

- 1 avocado, peeled, pitted and diced
- 1 jar roasted red peppers, drained and roughly chopped
- 1/2 cup shredded white cheese, like mozzarella or provolone

## Directions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Liberally spray a 9 inch spring form pan with non stick spray.
3. Fill the pan with puff pastry dough, cutting off an excess that hangs over the sides. Make sure to patch any holes and cover all the edges.
4. In a large bowl beat together the eggs, cream, Tabasco, Worcestershire, salt and pepper.
5. Evenly place the filling in the bottom of the spring form pan on top of the crust.
6. Pour the egg mixture over.
7. Tightly wrap the pan with foil and bake in the oven for 3 hours.
8. Let cool to room temperature and place in the fridge overnight.
9. Un-form from the pan and cut into 8 large pieces. To reheat top with more cheese and place in the oven for 10 minutes or until hot and cheese is melted.
10. To reheat a single piece, top with cheese and microwave for 1 minute 30 seconds or until hot and cheese is melted.

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