



CHEESE TAMALE QUICHE

Soft masa and perfectly seasoned filling are all made by hand using recipes passed down through generations, then assembled and wrapped in a sustainable wrap before being steamed. While making tamales can be a long process, all you have to do to enjoy is heat and eat.

INGREDIENTS

6 Del Real Foods® Cheese and Green Chili Tamales
6 Eggs
1 Cup Half & Half
1 Cup Shredded Cheddar Cheese
6 Chopped Cooked Bacon Slices
1 Cup Chopped Cooked Ham
1/2 Cup Fresh Spinach
Salt & Pepper to taste



15

Minutes
Prep Time



60

Minutes
Cook Time

PREPARATION

1. Heat Del Real Foods® Cheese and Green Chili Tamales according to package directions and pre-heat oven to 375° F.
2. Carefully unwrap warm tamales and place in a medium bowl. Use a masher to mash tamales and create a dough like consistency.
3. Line a 9 inch round cake pan with aluminum foil and cooking spray. Gently build a quiche crust by adding the mashed tamale dough to the bottom and then up the sides of the cake pan.
4. In a medium bowl, mix the eggs, half & half, cheese, bacon, ham, spinach, salt, and pepper until well combined.
5. Pour into the quiche crust and bake covered for 60 minutes at 375° F. Poke a toothpick in the middle to ensure quiche is fully cooked. Let cool and enjoy!