



A delicious and savory Peruvian take on breakfast. Perfect as a grab-and-go!

Aji Pepper and Peruvian Sausage Egg Soufflés

Yield: 9 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per serving)
Puff Pastry, thawed	1 sheet (17.3 oz pack)	Calories 170 Fat 27g Saturated Fat 5g Cholesterol 70mg Sodium 380mg Carbohydrate 26g Fiber 1g Sugars 1g Protein 9g
Large Eggs	3	
Manchego Cheese, finely grated	¼ cup	
Greek Yogurt, full fat	2 tbsp	
Baking Powder	½ tsp	
Salt	¼ tsp	
SupHerb Farms Fusions® Aji Pesto	4 tbsp	DIETARY STATEMENTS Nut Free
Spinach, frozen and chopped	¼ cup	
Peruvian Sausage (Salchicha Criolla)	½ cup	
Asiago Cheese, grated	4 tbsp	

PREPARATION

1. Preheat the oven to 400 degrees F.
2. Using a standard 12-cup muffin tin, cut the puff pastry into 9 squares. Line 4 tart pans with the puff pastry squares, letting the corner point's drape over the edges of the pan. Or grease 9 of the muffin tin wells and gently press a puff pastry square into each. They will not reach to the top of the tin.
3. Whisk the eggs, Manchego cheese, yogurt, baking powder, salt, SupHerb Farms Fusions® Aji Pepper Pesto together in a medium bowl until blended. Stir in the spinach and sausage.
4. Divide the filling evenly between the tart pans. Sprinkle 1 tablespoon Asiago cheese on each tart, and then gently and loosely fold the 4 corner points over the filling.
5. Bake for 25 minutes, until the pastry is browned and the eggs are puffy.

TO SERVE

Cool completely, and then remove from the pans. Serve immediately.