



# Hot Chilli Honey Chorizo Breakfast Quiche

EASY • 30 MINS

A quiche so easy to prep, you can throw it in the oven before your AM shower and head into the office with an epic brekky in hand. This isn't your average quiche. With a golden tortilla crust, smoky chorizo, gooey cheese and a bold kick of Capilano Hot Chilli Honey, every bite brings a sweet-meets-spicy flavour bomb.



TASTY

**SKILL LEVEL**  
Easy

**PREP TIME**  
10 mins

**COOKING TIME**  
20 mins

**SERVINGS**  
2

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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## Ingredients

For the Quiche: 1 large tortilla 1 chorizo (120g), sliced, pan-fried and cooled 4 eggs 1/2 cup cottage cheese 2 tsp **Capilano Hot Chilli Honey** 1/4 tsp salt 1/4 tsp pepper 1 cup baby spinach leaves 1 cup grated mozzarella cheese To Garnish: 1/4 cup fresh basil leaves 1 tbsp **Capilano Hot Chilli Honey**

Used in this recipe



### Capilano Hot Chilli Honey

Available at



Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with fiery flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

## Method

1. Preheat oven to 170°C (fan-forced 150°C).
2. Carefully press the tortilla into a heat-proof small pan or cake tin, creating a shell for the quiche.
3. Crack the eggs into the tortilla shell and add the cottage cheese, Capilano Hot Chilli Honey, salt and pepper. Mix well with a fork.
4. Add the baby spinach leaves and chorizo pieces and stir through.
5. Sprinkle over the cheese, then place into the oven to bake for 20-25 minutes or until golden brown and set.
6. Remove the quiche from the tin and place onto a serving plate.
7. Drizzle over the Capilano Hot Chilli Honey and garnish with fresh basil
8. Slice into quarters and enjoy!

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