

New Mexico Green Chile Quiche with Pinon Crust Recipe

Prep	Cook	Total Time
30 mins	50 mins	1 hrs 20 mins

This quiche celebrates the flavors of New Mexico - its chile and pinon. A crunchy pinon crust yields great texture and flavor to a cheesy, chile quiche.

"*" See Kitchen Notes for more information or links to special ingredients.

Course: Main Course

Cuisine: New Mexico, Southwestern

Yields: 6 servings

Recipe Author: MJ of MJ's Kitchen



Ingredients

Crust

- o 3 Tbsp. pinon (pine nuts)
- o ¾ cup unbleached AP flour*
- o ¼ cup Spelt flour*
- o ½ tsp. salt
- o ¼ cup water
- o ¼ cup mild tasting olive oil

Quiche

- o 4 ounce slab bacon*, cut into 1/2" cubes (optional)
- o ½ medium onion, chopped
- o 4 large garlic cloves, minced
- o ½ cup chopped, roasted fresh red or green chile*, well drained/squeezed to remove liquid
- o 2 Tbsp. chopped fresh cilantro*
- o ½ cup ricotta cheese
- o Generous 1/2 cup grated Monterey Jack Cheese
- o 4 eggs
- o ¾ cup half & half
- o ½ cup milk (whole, 2% or skim)
- o 1/8 tsp. salt
- o ½ tsp. mustard powder

Instructions

Crust

1. Lightly toast the pinon (pine nuts) in a medium hot skillet.
2. Chop fine. Transfer to a mixing bowl.



3. Add the flours and salt. Whisk together to combine.
4. Whisk together the water and oil. Pour into flour/nut mixture and stir to combine.*
5. Press into the bottom and along the sides of a pie pan.



6. Set in the refrigerator until ready to pour in the filling.

Filling

1. Preheat oven to 375°F.
2. *If you're adding bacon*, heat a small skillet over medium heat. Add the bacon and cook until brown and crispy. Using a slotted spoon, transfer bacon to a papertowel to drain. Pour out all but 1 Tbsp. of the bacon drippings. Reduce heat to medium low. (Skip the next step)
3. *If you are not using bacon*, heat 1 tbsp. olive oil in a small skillet over medium low heat.
4. Add the onion and garlic to the skillet and sweat until onion is translucent, about 5 minutes. If the garlic starts to brown before the onion is cooked, turn down the heat.
5. Egg/Milk mixture - In a mixing bowl, whisk the eggs. Add the cream, milk, salt, and mustard powder. Whisk until all ingredients are well combined. Set aside.
6. Assemble -Add the ingredients to the pie crust in the following order:
7. Place dollops of ricotta across the bottom of the crust and spread it out a little.
8. Top with green chile, then onion/garlic mixture, cilantro, bacon, then the grated Jack cheese.
9. Pour the egg/milk mixture into the pie crust.
10. Transfer to preheated oven, and bake quiche for 45 - 50 minutes. At 45 minutes test with a toothpick. Stick a toothpick in the middle. If it comes out clean, the quiche is done. If not, bake for another 5 minutes.
11. Remove from oven and let rest 5 minutes.
12. Serve.
13. A great complement to this quiche is a side of fresh tomato slices, lightly salted and drizzled with good quality olive oil.

Kitchen Notes

Flours – If you don't have spelt flour, just use all unbleached AP flour. If you are on a gluten-free diet, then use whatever GF flours you normally use for crusts.

Making the crust – Chop the pinon as fine as possible. After mixing the dry ingredients with the liquid, you might find the dough too dry or too wet. This is determined by the types of flours you use and environmental factors. If the dough is too dry, add water 1 Tbsp. at a time until it forms a texture that can be pressed into the pie pan. If too wet, add 1 Tbsp. of flour at a time for the right consistency. (NOTE: The pie crust shown in the instructions is from another quiche and does not have the pinon, but you can see how well it pressed into the pie pan.)

Bacon – Cubed slab bacon or crumbled thick cut bacon work best. Crumbled thin bacon gets too soggy during the cooking process. You can usually get slab bacon at a butcher shop.

Roasted chile – For this green chile quiche I used roasted medium hot chile from [**The Hatch Chile Store**](#) and mild fresh red chile from [**Sichler Farms**](#). This combination yielded a spicy, but not "hot" quiche. You can use any type of roasted chile or even roasted sweet bell peppers for a very mild, sweet quiche. If your chiles are mild, feel free to add as much as one cup chile. Just be sure that you drain your roasted chile or peppers. **Too much moisture leads to a watery quiche.**

Cilantro – If you have the soap gene, then fresh parsley is a good substitute. You could also use dried Mexican oregano, just reduce the amount to 1 tsp.