

## Mini Leek and Goat Cheese Quiche

Serves 8

### Ingredients

- 1 pkg. (of 12) butterflake rolls
- 1 cup of leeks, sliced and cleaned
- 2 teaspoons butter
- 1 teaspoon grated lemon rind
- 1/8 teaspoon ground red pepper
- 1 cup half and half
- 2 large eggs
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 5 ounces fresh goat cheese

### Preparation

1. In a large sauté pan slowly cook the leeks with the butter until soft, careful not to get any color, let cool.
2. Grease 2 dozen tiny muffin cups. Separate each roll in half, press into muffin cups to make shell.
3. Mix cream, eggs, lemon zest and red pepper together.
4. Divide leeks and goat cheese evenly into each muffin cup.
5. Pour on tablespoon of egg mixture into each cup and bake at 350 degrees for 20-25 minutes.
6. Serve warm.

