Mini Curried Apple and Onion Quiches

The Essential Appetizers Cookbook (1999) Whitecap Books

Yield: 24 quiches

2 sheets ready-rolled shortcut pastry
1 small onion, thinly sliced
1 small green apple, peeled and grated
1/4 teaspoon curry powder
2 eggs, lightly beaten
1/2 cup milk
2 tablespoons cream

3/4 ounce Cheddar cheese, grated

Preheat the oven to 400 degrees, Grease two mini muffin tins.

Lay the pastry sheets on a floured work surface. Cut twelve rounds from each with a three-inch pastry cutter. Press the rounds into the muffin cups.

In a pan, heat a little oil. Lightly brown the onion. Add the green apple. Add the curry powder and stir for 1 minute. Cool slightly.

Spoon heaped teaspoons into the pastry shells.

In a bowl, mix the eggs, milk and cream. Pour enough into each pastry shell to cover the onion. Sprinkle with a little Cheddar.

Bake for 15 to 20 minutes or until puffed and golden.

Per Serving (excluding unknown items): 487 Calories; 29g Fat (52.9% calories from fat); 24g Protein; 33g Carbohydrate; 5g Dietary Fiber; 489mg Cholesterol; 349mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Vegetable; 1 Fruit; 1/2 Non-Fat Milk; 4 Fat.

Appetizers

Dar Carrina Mutritional Analysis

Calories (kcal):	487	Vitamin B6 (mg):	.4mg
% Calories from Fat:	52.9%	Vitamin B12 (mcg):	2.0mcg
% Calories from Carbohydrates:	27.2%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	19.8%	Riboflavin B2 (mg):	.8mg

Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	29g 15g 9g 2g 489mg	Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	82mcg 1mg 0mg 0
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg):	33g 5g 24g 349mg 720mg	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit:	0 2 1/2 1 1/2
Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	408mg 3mg 3mg 14mg 1214IU 329 1/2RE	Non-Fat Milk: Fat: Other Carbohydrates:	1/2 4 0

Nutrition Facts

Amount Per Serving				
Calories 487	Calories from Fat: 258			
	% Daily Values*			
Total Fat 29g	44%			
Saturated Fat 15g	74%			
Cholesterol 489mg	163%			
Sodium 349mg	15%			
Total Carbohydrates 33g	11%			
Dietary Fiber 5g	19%			
Protein 24g				
Vitamin A	24%			
Vitamin C	23%			
Calcium	41%			
Iron	14%			

^{*} Percent Daily Values are based on a 2000 calorie diet.