



Mexican style spinach, peas and bacon mini-pay

Category: Entrées, Egg and Dairy, Pork, Vegetables, Sauces, Vegetables

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Preparation
time
40 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 1/2 cup Smoked bacon cut in pieces
- 1 cup Espinach
- Salt and pepper to taste
- 200 grs Puff pastry
- 4 Eggs
- 1 cup Sour cream
- 1/2 cup Grated Manchego type cheese
- 4 tbsps Salsa Mexicana La Costeña®
- 1 can Chicharos La Costeña®



Preparation time

1. Fry bacon; add spinach. Season with salt and pepper. Cook until liquid released by spinach evaporates.
2. Roll puff pastry. Shape in around 40 cm X 30 cm rectangle. Cut in 10 cm diameter circles. Set aside.
3. Beat eggs with cream, cheese and spinach. Add Salsa Mexicana sauce, Chicharos peas. Season with salt and pepper.
4. Place puff pastry disks in greased mini baking pans, previously greased, fill with mixture.
5. Bake for 25 minutes at 180°C. Serve hot.