

Tomato Quiche

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This delicious tomato quiche is a combination of a couple of recipes that Ive made before Its easy to prepare looks great and has lots of lovely basil flavor

Ingredients

- - 1 (9-inch) unbaked deep dish pie crust - 1 tablespoon olive oil - 1 onion
- thinly sliced - 2 tomatoes
- peeled and sliced - 2 tablespoons all-purpose flour - 2 teaspoons dried basil - 3 large eggs
- beaten - ½ cup milk - salt and pepper to taste - 1 ½ cups shredded Colby-Monterey Jack cheese
- divided

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Bake pie shell in preheated oven for 8 minutes. Meanwhile
2. heat olive oil in a large skillet over medium heat. Sauté onion until soft; remove from skillet. Sprinkle tomato slices with flour and basil
3. then sauté in the same skillet for 1 minute on each side. Whisk eggs and milk together in a bowl until smooth; season with salt and pepper. Spread 1 cup shredded cheese in the bottom of pie crust. Layer onions over cheese
4. and top with tomatoes. Cover with egg mixture; sprinkle remaining 1/2 cup shredded cheese on top. Bake in preheated oven for 10 minutes. Reduce heat to 350 degrees F (175 degrees C)
5. and continue to bake until filling is puffed and golden brown
6. about 15 to 20 minutes. Serve warm.