

Summer Quiche

2 9-inch frozen pie crusts
1 small red bell pepper, chopped
1/2 purple onion, chopped
2 garlic cloves, minced
2 tablespoons olive oil
2 tablespoons fresh basil or 1 tablespoon dry basil
4 large eggs
1 cup half and half
1 teaspoon salt
1/2 teaspoon pepper
2 cups (or 8 ounces) Monterrey jack cheese, shredded
1/2 cup Parmesan cheese, shredded
3 plum tomatoes, cut into 1/4-inch slices (optional)

Preheat oven to 375 degrees.
Saute bell pepper, onion and garlic in hot oil for 5 minutes or until tender. Stir in basil.

Whisk together eggs and next 3 ingredients in large bowl. Stir in sauteed vegetables and cheeses.

Divide evenly into 2 pie crusts, top with tomato.

Bake in middle of oven for 20-30 minutes or until set. Let stand 5 minutes before serving.



Nan McNeal, Talmo