

# Recipe for: TOMATO BASIL CRUSTLESS QUICHE

## INGREDIENTS

- 2 teaspoons olive oil (plus extra for greasing pie pan)
- 2 cups cherry tomatoes, halved
- 2 cloves garlic, minced
- 1/3 cup basil, chopped
- 8 eggs
- 1 cup shredded cheese
- 1 cup milk
- Salt to taste

## DIRECTIONS

1. Preheat oven to 400 ° F.
2. Heat olive oil in a pan over medium heat.
3. Sautee tomatoes, smashing and stirring occasionally with a wooden spoon (about 5-7 minutes).
4. Add garlic and sautee for another minute.
5. Remove from heat and set aside.
6. In a large mixing bowl, whisk the eggs.
7. Add milk, cheese, salt, tomato garlic mixture, and basil to your eggs and stir until combined.
8. Pour egg mixture into greased pie plate.
9. Bake in the oven for 30-35 minutes or until center is firm and edges are golden brown.

