

Esther's Tomato Quiche

Gordon Schmierer, MG

3 tsp. oil

2 large onions, chopped

1 garlic clove, minced

6 large tomatoes, peeled and sliced

1 small zucchini, sliced

3 Tbs. parsley, chopped

Pinch of sage

Salt and pepper to taste

2 eggs, beaten

1/2 to 1 cup grated cheese

*This recipe works well
for brunch or dinner.*

Just add a green salad.

Preheat oven to 450°

Line a pie pan with pie dough and bake for 7-8 minutes.

Reduce oven temperature to 400°.

1. Sauté the onions and garlic in the oil until browned.
2. Add tomatoes, zucchini, parsley, sage, salt and pepper. Simmer until vegetables are tender and pour mixture into partially baked pie shell.
3. Cover the top with eggs, sprinkle with grated cheese, and bake the quiche for about 15 minutes, or until the pastry is golden