

## 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*