

Entree

Roasted Summer Vegetable Quiche

by Christine Foster

Christine adapted this recipe from one she found in newspaper by Teresa B. Day. She said it's a great way to use up squash. You can substitute yellow, white or red onion for the green onions.

Yield One quiche: 6 to 8 servings

Ingredients	1 10" ready-made pie crust	4 eggs
	2 small yellow squash, thinly sliced	½ tsp. kosher salt
	12 – 15 cherry tomatoes, thinly sliced	¼ tsp. black pepper
	1 bunch green onions, chopped	1 cup half-and-half
	1 T olive oil	½ cup goat cheese, crumbled

Directions

1. Bake pie crust according to package directions. Adjust oven heat to 425°F.
2. Place sliced squash, tomatoes and onions on baking sheet. Drizzle with olive oil then season with salt and pepper. Roast for 20 – 30 minutes or until lightly browned. Set aside to cool.
3. In a large bowl beat eggs, then whisk in half-and-half and goat cheese until blended. Stir in roasted vegetables and pour whole mixture into baked pie crust.
4. Reduce oven heat to 375°F. Cover quiche with foil and bake for 25 to 30 minutes. Remove cover and bake another 10 minutes, if needed, to brown the edges and firm up the center. Serve warm.

