

Our State eats

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Savory Summer Tomato Pie

- 1 piecrust
- 1 small red bell pepper, chopped
- ½ medium purple onion, chopped
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 2 tablespoons fresh basil, chopped
- 4 large eggs
- 1 cup evaporated milk
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 (8-ounce) package Monterey Jack cheese, shredded
- 3 plum tomatoes, sliced

Fit piecrust into a 9-inch deep-dish pan. Prick bottom and sides with a fork, and bake at 425° for 10 minutes. Remove and set aside. Sauté bell pepper, onion, and garlic in olive oil for 5 minutes or until tender. Stir in basil. In separate bowl, whisk together eggs, milk, salt, and pepper. Stir in sautéed vegetables and cheese. Pour into crust. Top with tomato slices, and bake at 375° for 45-50 minutes or until set. Let stand 5 minutes before serving.

Tip: Cover edges of crust with aluminum foil during baking to prevent them from getting too brown.



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