



Mini Grape Tomato Quiche

INGREDIENTS

1/3 cup pie crust mix
2 tsps. water
2 ozs. cheddar cheese, divided
2 Tbsps. heavy cream
2 eggs
1/2 tbsp. olive oil
1/4 tsp. italian seasoning
1/8 tsp. salt
8 grape tomatoes, cut in half lengthwise
1/8 cup mini red peppers, chopped
1/8 cup bacon crumbles
1/8 cup scallion, chopped

DIRECTIONS

1. Pre-heat toaster oven to 325 degrees.
2. Grease bottom of Pyrex 3-cup rectangular glass baking dish. Mix the pie crust mix with the water. Press on bottom on glass baking dish. Bake in pre-heated toaster oven for 10 minutes. Remove from oven and top with 1 oz. of the cheddar cheese. Place the grape tomatoes, mini peppers and bacon crumbles on a small baking pan and drizzle with olive oil. Bake for 15 minutes in toaster oven (at 325 degrees).
3. Beat eggs, cream, italian seasoning, and salt together. Add the remaining 1 oz. cheddar cheese, tomatoes, peppers, bacon, and scallion. Mix together and place on top of the pie crust with

cheddar. Bake at 325 degrees for 15 minutes.

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