

RECIPE | TOMATOES

TOMATO & CHEESE QUICHE



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INGREDIENTS

- 14 oz** Pure Flavor® Luna® Sweets Cocktail Tomatoes, sliced
- 8** eggs
- 1½ cups** gouda cheese, shredded
- 1 cup** Swiss chard leaves, chopped
- ¾ cup** whipping cream
- ¾ cup** milk
- ½ cup** cooked bacon, chopped
- ½ tsp** salt
- ½ tsp** pepper

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In a large bowl whisk eggs, cream, milk, salt, and pepper. Stir in the gouda, swiss chard, and pre-cooked bacon.
- 3 Add one layer of tomatoes to the bottom of a greased deep baking dish. Pour in egg mixture and top with another layer of tomato slices.
- 4 Bake for 45 minutes. Let cool for 10 minutes before serving.



60 min

15 min | **45 min**
PREP. | COOKING



6



easy