

TORTILLA BREAKFAST QUICHE







30 min

5 min

25 min PRFP. COOKING



2 dry pints Pure Flavor® Tiki Tomatoes™, halved

5 eggs

3 large tortillas

1 red chili pepper, chopped

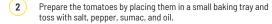
3 oz feta cheese, crumbled

3 tbsp parsley, finely chopped 1tbsp olive oil

1/2 tsp sumac

Salt & pepper, to taste

Preheat oven to 400°F.



Bake tomatoes for 10 mins then remove from oven and reduce temperature to 350°F.

Place the tortillas in a large cast iron pan to create a bottom crust.

Lightly beat the eggs in a small bowl and then add directly into the tortilla shell.

6 Bake for 15 minutes then remove from oven.

Allow the quiche to rest for 5 minutes, then top with tomatoes, cheese, chili, and parsley.