



RECIPE | TOMATOES

TORTILLA BREAKFAST QUICHE

A circular logo with the text "pure flavor" in white lowercase letters, with a green leaf icon integrated into the letter "a", set against a blue background.

pure
flavor



PURE-FLAVOR.COM

TORTILLA BREAKFAST QUICHE



30 min

5 min
PREP.

25 min
COOKING



4



easy

INGREDIENTS

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
1 tbsp olive oil
½ tsp sumac
Salt & pepper, to taste

DIRECTIONS

- 1** Preheat oven to 400°F.
- 2** Prepare the tomatoes by placing them in a small baking tray and toss with salt, pepper, sumac, and oil.
- 3** Bake tomatoes for 10 mins then remove from oven and reduce temperature to 350°F.
- 4** Place the tortillas in a large cast iron pan to create a bottom crust.
- 5** 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.
- 7** Allow the quiche to rest for 5 minutes, then top with tomatoes, cheese, chili, and parsley.