



## RECIPE | TOMATOES

# 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.

[PURE-FLAVOR.COM](http://PURE-FLAVOR.COM)

