

## Roasted Red Pepper Quiche

---

1 pie crust

1# red bell peppers- roasted, peeled, and finely chopped

1 garlic clove, crushed

1/2 cup onions, finely chopped

2 eggs, lightly beaten

1 cup milk

1 cup sharp white cheddar cheese, grated

1/2 cup sour cream

dash of cayenne pepper

pinch of dried basil

salt and pepper to taste

Preheat the oven to 450 F. Poke holes in the bottom of the pie crust and bake for 8 minutes. In a large bowl combine the eggs, milk, sour cream, spices, and salt and pepper. In another bowl mix the peppers, cheese, garlic, and onions. Fold into the egg mixture. Pour into the piecrust and bake at 350 F for approx. 45 minutes, or until a knife inserted comes out clean and the top is slightly browned.