

SUNDRIED TOMATO QUICHE IN CRISPY POTATO CRUST

Yields: 6 servings

4 Eggs
1 – ½ Cups whipping cream
1 tsp. dried basil
1 tsp. dried oregano
¼ tsp. sea salt
1/8 tsp. ground red pepper
1 Pkg. (3 oz.) dried tomatoes, chopped (1 cup)
¼ Cup chopped green onions
1 Cup chopped ham
1 – ½ Cups shredded Swiss cheese (6 oz.)

Crispy Potato Crust:

Cooking spray
1 Large baking potato, thinly sliced

CRUST: Heat oven to 425 degrees. Coat deep 9 inch pie pan with cooking spray. Arrange potato slices in bottom and up sides of pan, overlapping slightly, to form crust. Spray potatoes with cooking spray. Bake in 425 degree oven until potatoes are lightly browned and slightly crisp, 20 to 25 minutes.

Meanwhile, beat eggs, cream, basil, oregano, salt, and pepper in medium bowl until blended.

Remove crust from oven. Reduce oven setting to 350 degrees. Layer tomatoes, green onions, ham, and cheese evenly in crust. Pour egg mixture slowly over cheese. Bake in center of 350 degree oven until center is almost set but jiggles slightly when pan is gently shaken and knife inserted near center comes out clean, 40 to 50 minutes.

Cut into wedges.