



RECIPE | TOMATOES

# TOMATO & CHEESE QUICHE



60 min

15 min  
PREP.

45 min  
COOKING



6



easy

## INGREDIENTS

**14 oz** Pure Flavor® Luna® Sweets Cocktail Tomatoes, sliced  
**8** eggs  
**1 ½ cups** gouda cheese, shredded  
**1 cup** Swiss chard leaves, chopped  
**¾ cup** whipping cream  
**¾ cup** milk  
**½ cup** cooked bacon, chopped  
**½ tsp** salt  
**½ tsp** pepper



## DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In a large bowl whisk eggs, cream, milk, salt, and pepper. Stir in the gouda, swiss chard, and pre-cooked bacon.
- 3 Add one layer of tomatoes to the bottom of a greased deep baking dish. Pour in egg mixture and top with another layer of tomato slices.
- 4 Bake for 45 minutes. Let cool for 10 minutes before serving.

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