

# Spring Vegetable Quiche



## Ingredients

<b>Egg mixture</b>	<b>Pie crust</b>
1 yellow onion chopped	4 cups flour
1 red pepper chopped	½ teaspoon salt
1 green pepper chopped	2 cups butter
Cherry tomatoes chopped in half	1 egg lightly beaten
2 cups spinach	1 teaspoon vinegar
10 eggs	3 ounces cold water
2 cups cheddar cheese	
½ cup milk	
Pinch salt	
Pinch pepper	
Pinch basil	
Pinch oregano	

## Cooking Method

Preheat oven to 350. Grease baking pan with cooking spray.

1. Make the pie crust: add flour, salt, butter, egg, vinegar, and water to a bowl. Make a dough and spread it out on the bottom of 9x13 inch greased baking pan.
2. Chop onions, peppers, tomatoes, and spinach.
3. Lightly Sautee onions and peppers in a frying pan.
4. In a mixing bowl: add eggs, milk, salt, pepper, basil, oregano, spinach, and tomato. Pour into baking pan over crust. Add the cooked onion and peppers. Add the cheddar cheese.
5. Bake in oven for 45 mins.
6. Let cool 15 mins and serve.