

Roasted Poblano Pepper Quiche

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2		poblano pepper
1		red bell pepper
6		egg
3/4	cup	milk
1	small	onion - chopped
1	small	handful chopped cilantro
1	teaspoon	ground cumin
1	teaspoon	garlic salt
		pepper
1		pie crust
1	cy	jalapeno or pepper jack cheese - shredded
		fresh fruit

Preheat oven to 400. Place the 3 peppers on a baking sheet.

Roast the peppers in the oven for 20-25 minutes, or until skin begins to shrivel. Remove from oven and let cool. Reduce oven to 350.

In a mixing bowl, whisk the eggs, milk, chopped onion and cilantro. Whisk in cumin, garlic salt and pepper.

Add pie crust to a lightly greased 9" pie plate.

Peel skin off peppers and stem, seed and chop. Stir into egg mixture and pour into pie plate.

Bake in oven for 40-45 minutes, or until egg bounces back in middle of dish. Remove from oven and sprinkle a thin layer of shredded cheese on top.