

## Island Guest House - Tomato Basil Quiche Recipe

### Ingredients:

- 1 Unbaked Pie Crust
- 6 Eggs
- 2 Cups - 1/2 and 1/2
- 3/4 Cup - Shredded Cheddar Cheese
- 3/4 Cup - Crumbled Feta Cheese
- 1/4 Tsp - Nutmeg
- 1/4 Tsp - White (or Black) Cracked Pepper
- 1-1/2 Cups - Grape Tomatoes cut into Circles

### Steps:

- Preheat oven to 350 Degrees
- Place pie crust into 9" Quiche or Pie Pan
- Crack 6 Eggs into bowl and Whisk
- Add Half and Half, Pepper and Nutmeg and whisk all together
- Add cheeses and tomatoes into the pie pan
- Add most (Not all) of egg mixture and lightly mix together
- Place into oven
- Add the remaining mixture to the pan
- Bake for 40 minutes until lightly brown and firm
- Take out of oven and let cool for at least 30 minutes

Enjoy!