

Roasted Vegetable Quiche

A hearty vegetarian quiche with a variety of roasted vegetables, complemented by the earthy flavor of Rooibos Vanilla Chai tea.

PREP TIME: 35 minutes

COOK TIME: 45 minutes

CRUST:

1 1/2 C whole wheat flour
1/2 C butter, chilled and cubed

1/4 C cold water

FILLING:

1 med zucchini, sliced
1 med red bell pepper, diced
1 med yellow squash, sliced
1/2 C cherry tomatoes, halved
1/2 C red onion, diced
1/2 C brewed Rooibos Vanilla Chai tea,

cooled
3 lg eggs
1/2 C heavy cream
1/2 C milk
1/2 t salt
1/4 t black pepper

PREHEAT THE OVEN to 375°F.

MIX THE CRUST INGREDIENTS in a bowl until the dough forms. Press the dough into a 9-inch pie dish.

BAKE THE CRUST for 10 minutes, then let it cool.

ROAST THE VEGETABLES (zucchini, bell pepper, yellow squash, cherry tomatoes, and red onion) until tender.

WHISK THE EGGS, Rooibos Vanilla Chai tea, cream, milk, salt, and pepper together.

COMBINE THE ROASTED VEGETABLES and spread evenly in the crust.

POUR THE EGG MIXTURE over the vegetables.

BAKE THE QUICHE for 35 minutes, or until set.

COOL SLIGHTLY before serving.