

# Hatch Chile and Juliet Tomato Quiche

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*I developed this recipe when I was preparing something in a hurry for a picnic. I keep grated cheese and home-made pie crusts in the freezer, which I can grab for a quick meal like this. I plan ahead by thawing the pie crust in the refrigerator first. Hatch chiles from New Mexico are available August-September. Choose mild ones. I've stashed a supply of roasted and diced chiles in my freezer now, so that I can make this at other times during the year. If Hatch chiles aren't available, try Anaheims, which are a paler green and the same shape (long and skinny).*

2	Mild Hatch chiles	½	teaspoon	salt
20 small	tomatoes, halved	pinch		Fresh-ground black pepper
2	Tablespoons fresh herbs, such as basil, oregano, marjoram	1		pie dough for 9-inch pie
4 large	eggs, lightly beaten	1	cup	grated cheddar cheese
1	cup			
	light cream (1/2 & 1/2)			

- 1 Roast Hatch chiles on a grill or in the oven until charred. Place in a plastic bag and twist to let steam for about five minutes or longer if you have the time. Once chiles have steamed, pull out of plastic bag. Remove as much skin as you can and pull the seed pod from the stem. Use water sparingly to wash away remaining seeds, then dice.
- 2 While chiles are working, get remaining ingredients ready. Slice Juliet tomatoes in half lengthwise. Pull herb leaves off stems, tear leaves apart if they are large and set aside.
- 3 In a small bowl with a spout, whisk eggs and mix in cream, salt and pepper
- 4 When ready to assemble, roll out a pie crust and place in a 9" pie plate.
- 5 Place diced chiles, tomatoes, herbs and cheese into the pie plate and mix to distribute evenly.
- 6 Pour egg mixture over it all and place in the center of the oven. Bake in a 375° oven for about 35 minutes or until eggs are set and top is golden. Insert toothpick in center to test. It should be relatively dry.

Servings: 6

Preparation Time: 20 minutes

Cooking Time: 35 minutes

Total Time: 55 minutes

Oven Temperature: 375°F

## Nutrition Facts

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Nutrition (per serving): 371 calories, 244 calories from fat, 27.4g total fat, 187.2mg cholesterol, 533.3mg sodium, 326.7mg potassium, 19.6g carbohydrates, 2.4g fiber, 2.7g sugar, 12.7g protein.

## Source

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Author: Patricia K. Rose, August 2014

