

MAIN DISHES

CHEESY TOMATO PIE

1/2 (15-oz.) pkg. refrigerated piecrust
1 sm. red bell pepper (chopped)
1/2 red onion (chopped)
2 cloves garlic (minced)
2 T. olive oil
2 T. chopped fresh basil
4 large eggs
1 c. half and half
1 tsp. salt
1/2 tsp. pepper
(8-oz.) shredded Monterey Jack cheese
1 1/2 tsp. ALAGA Hot Sauce
1/3 c. shredded Parmesan cheese
3 plum tomatoes (1/4" thick slices)

Fit the piecrust into a 9-inch deep dish tart pan. Prick the bottom and sides of the piecrust with a fork. Bake at 425 degrees for 10 minutes. Remove from oven and set aside. Saute the bell pepper, onion and garlic in hot oil in a large skillet for 5 minutes or until tender. Stir in the basil. Whisk together the eggs, half and half, salt, pepper and ALAGA Hot Sauce in a large bowl. Stir in the sauteed vegetables and cheeses. Pour into the piecrust and top with the tomato slices. Bake at 375 degrees for 45-50 minutes or until set, shielding the edges with strips of aluminum foil after 30 minutes to prevent excessive browning. Let stand 5 minutes before serving.