



Quick Roasted Veggie Pan Quiche

Jeffrey Saad

Ingredients

- 1 tbsp olive oil
- ¼ cup pitted black olives
- 1 Roma tomato, chopped into ½" cubes
- ½ cup finely sliced onion
- ¼ cup sliced red bell pepper
- 4 large eggs
- 4 tbsp water
- Pinch of Kosher salt
- 2 tsp dried or fresh oregano
- 1 cup unseasoned breadcrumb
- ¼ cup creamy goat cheese

Directions

In a 10" non-stick skillet over medium-high heat add the olive oil. Once hot, add all the veggies and stir. Cook about three minutes until golden. While the veggies are cooking whisk together the eggs, water and salt. Add the oregano and breadcrumbs to the veggies and stir. Press everything down flat in the pan. Turn the heat to medium.

Gently pour the egg mixture on top of the breadcrumbs. Cover the pan with a lid or second pan and cook until egg is set with just a slight shine. Slide onto a platter and cut into triangle slices. Serve.

Garnish with additional chopped oregano if desired.