

Summer Crustless Quiche



Servings:

6 servings

Prep Time:

10 min

Cook Time:

25 min

Ingredients

- 1 **Yellow Squash**, Small, thinly sliced
- 1 **Zucchini**, Small, thinly sliced
- 1 **Corn on the Cob**, cooked, removed from cob
- 4 oz **Goat Cheese**, crumbled
- 1 tbsp **Basil**, chopped
- 1 tbsp **Dill**, Fresh, chopped
- 1/2 **Lemon**, Zested
- 1/4 tsp **Salt & Pepper**
- 6 **Eggs**
- 1/2 cup **Milk**

Method of Preparation

Step 1

Preheat the oven to 375°F. Spray a 9-inch pie pan with pan spray.

Step 2

Shingle the sliced squash around the bottom of the pie pan, covering the entire bottom.

Leave a few slices to add to the top later.

Step 3

Sprinkle the corn and goat cheese over the squash.

Save about 1 tbsp of goat cheese for the top.

Step 4

In a bowl whisk together the eggs, milk, zest, herbs, salt and pepper.

Step 5

Pour the mixture into the pie pan.

Arrange the remaining sliced squash and goat cheese on top.

Step 6

Bake for 25-30 minutes or until the center is set.

Enjoy!