Ratatouille Quiche

Monday, June 15

Ingredients

- 1 can (8 ounces) refrigerated crescent rolls
- 3-1/2 cups Ratatouille, at room temperature (see recipe above)
- 2 eggs
- 1 cup milk
- 1/2 cup shredded Swiss cheese (2 ounces)

Instructions

1. Separate rolls in 8 triangles. Press over bottom and up sides in ungreased 9-inch pie plate to form shell.
2. Spoon Ratatouille evenly into shell.
3. Beat eggs with milk; pour over Ratatouille; sprinkle with cheese.
4. Bake in middle of preheated 350° oven 35 to 40 minutes or until knife inserted near center comes out clean.
5. Let stand 10 minutes before cutting in wedges.
6. Makes 4 generous servings. Per serving: 447 cal, 15 g protein, 40 g carbohydrate, 28 g fat, 149 mg cholesterol.

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