



STARFIELD VINEYARDS

Food Pairing: Cuvée À Droite & Zucchini and Feta Quiche

Ingredients

- 1 9-inch refrigerated pie crust, or homemade crust
- 2 slices of bacon, chopped
- 2 tsp olive oil
- 1 small onion, diced
- 1/2 large bell pepper, diced
- 2 small zucchini, diced
- 2 tsp fresh thyme leaves, or 1 tsp dried thyme
- 5 large eggs
- 1/2 cup lowfat milk
- Pinch of ground nutmeg
- 1/4 tsp fresh black pepper
- 7 oz shredded cheese mozzarella
- 1/4 cup crumbled feta cheese

Directions

1. Preheat oven to 350° F. Fit the crust into a 9-inch pie plate, and set aside. In a large nonstick skillet over medium heat, cook the chopped bacon until it is soft and starting to brown, but not crisp.

2. Add the olive oil, onion and bell pepper, and sauté, stirring occasionally, for 2 minutes to soften the vegetables. Stir in the zucchini and thyme, and cook, stirring frequently, until the zucchini is softened and just starting to brown, 2 minutes. Remove the pan from heat, and set aside to cool for at least 10 minutes.

3. In a large bowl or 8-quart measuring cup, whisk together the eggs, milk, nutmeg and black pepper. Add the cheeses, and stir to combine. When the vegetable mixture has cooled slightly, stir it into the eggs. Immediately pour the egg mixture into the prepared crust, and carefully transfer it to the oven. Bake at 350F for 40-45 minutes.

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