

Goat Cheese & Veggie Quiche

Directions:

To make the crust, cut your butter into 8 pieces and refrigerate until needed. Put the flour, salt, and sugar in a processor and pulse to combine. Add the chilled butter and pulse 8-10 seconds. Add in $\frac{1}{4}$ to $\frac{1}{2}$ cup ice water through the feed tube while the machine is running. You want a handful of dough when squeezed together to just hold its shape. If the dough still crumbles, add more water. Turn the dough onto a work surface and separate into two equal parts. Flatten and form into disks, wrap in plastic wrap, and refrigerate for at least an hour.

For the tart, preheat the oven to 350°F. In a large skillet, add the olive oil and onions. Cook on medium until they are soft and caramelized, stirring occasionally to cook evenly. While the onions are cooking, prepare your tart pans by coating them with butter.

On a lightly floured surface, roll out your first disk of dough, leaving the other in the fridge. Continue rolling until you have it about $\frac{1}{4}$ of an inch thick. Drape the dough over the rolling pin and place over your tart pan. Lightly press the dough into the corners and trim the excess with a knife. Place back in the refrigerator and repeat the process with the other disk of dough and tart pan, being sure to keep the dough cold.

Next, whisk the eggs and milk in a bowl. Add in the herbs, and season with salt and pepper. Crumble the goat cheese and spread out evenly between the two unbaked crusts. Top with the onions and zucchini ribbons. Pour the egg mixture into each crust and even out the herbs across the tops. Bake for 45 minutes, until browned and set. Enjoy!

*Crust Recipe from Martha Stewart.