

Breakfast - Paleo

Cherry Tomato and Basil Quiche



SERVES: 2 PREP: 15 min. COOK: 20 min.

Ingredients

4 eggs

1 garlic clove, minced

1 bunch fresh basil, minced

½ cup cherry tomatoes, halved

¼ cup almond cheese; (optional)

Sea salt and freshly ground black pepper

Preparation

1. Preheat your oven to 350° F.
2. In a bowl, beat the eggs, almond cheese, fresh basil until well combined. Season with salt and pepper to taste.
3. Pour the liquid in a small baking dish.
4. Place the cherry tomatoes, cut side up, in the egg mixture.
5. Bake in preheated oven for 20 min.
6. Serve with extra basil.