



Sweet Onion Pie

Recipe By CHEF ABBY J

SERVES: 8

INGREDIENTS:

- ☐ 1 deep dish frozen pie crust, *do not thaw*
- ☐ 1 medium sweet onion
- ☐ 5 large eggs
- ☐ ½ cup whole milk
- ☐ ½ cup cream
- ☐ 1 tsp. onion salt
- ☐ 1 tsp. cracked black pepper
- ☐ 1½ cup shredded sharp cheddar cheese, *preferable white*
- ☐ ½ cup jalapeños, *chopped (optional)*
- ☐ ½ cup bell peppers, *chopped*
- ☐ cherry tomatoes, *for garnish*
- ☐ cilantro, *chopped, for garnish*

DIRECTIONS:

- ☐ 1. Preheat the oven to 400°F. Transfer the frozen crust to your own pie plate.
- ☐ 2. Peel and slice the onion ⅛ inch thick. I use a mandolin slicer to get them nice and thin.
- ☐ 3. Cut most of the rings into halves or quarters, while leaving a few whole for topping the pie.
- ☐ 4. Gently whisk the eggs to break them up, and whisk in the milk and cream. Season with onion salt and pepper.
- ☐ 5. Spread the cheese out onto the frozen pie crust. Then fill with most of the onions, reserving a few rings for the top, along with bell peppers, and jalapeños, if desired.
- ☐ 6. Pour the egg and cream mixture into the pie crust. It should just fill the top.
- ☐ 7. Put the pie on a baking sheet (this makes it easier to transfer to the oven) and bake for 60 minutes.
- ☐ 8. Garnish each slice with some cherry tomatoes and cilantro.

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