

Caramelized Onion Pie for Easter Brunch

Yield: 8 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-swiss-onion-pie>

Ingredients:

- 1 pie crust in this case I used a Whole Foods frozen pie crust, but feel free to make your own if you have the time
- 1 red pepper chopped, or any other vegetable you feel like!
- 2 onions roughly chopped
- 2 garlic cloves finely minced
- 4 eggs
- 1 cup half & half
- 2 cups Monterey Jack shredded
- 1/3 cup Parmesan grated, plus more for sprinkling
- salt to taste
- pepper to taste

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 145 milligrams
4. Fat: 25 grams
5. Fiber: 2 grams
6. Protein: 15 grams
7. SaturatedFat: 11 grams
8. Sodium: 500 milligrams
9. Sugar: 2 grams

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