

Green Chile-Black Bean Pie

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Canned green chilies make the crust for this fun take on quiche, which is a good one to make ahead for group breakfasts. Serve it with extra salsa and sour cream.

Jalapeno, chipotle, or bell peppers, corn, or chopped leftover meat would make great variations.

TIME: 20 minutes

MAKES: 8 servings

Vegetable oil spray

About 10 whole canned green chilies (from two 7-ounce cans)

2 cups grated sharp cheddar cheese

1 (15-ounce) can black beans, rinsed and drained

1/2 cup salsa

8 large eggs

1/2 teaspoon salt

1/4 teaspoon pepper

1/2 cup heavy cream

Preheat the oven to 350 degrees. Spray a 9" deep-dish pie plate liberally with the vegetable oil spray.

Using a small, sharp knife, make a slit up the length of one of the peppers so that it opens up into a triangle. Place it in the pie plate smooth side-down with the point toward the center of the plate, and repeat with the remaining peppers, so that the peppers form a "crust." (You can add any remaining peppers to the center of the crust.)

Scatter half the cheese into the pan on top of the peppers, then the beans, then the salsa, then the remaining cheese. If the weight of the beans causes the peppers to slump toward the center of the dish, gently pull them up so their edges reach the edge of the pie plate.

Whisk the eggs, salt, pepper, and cream together in a large bowl until completely combined. Carefully pour the egg mixture into the pie plate.

Bake the pie for 40 to 50 minutes, or until puffed and golden and set in the center. Cool 10 minutes before serving, or cool completely and refrigerate, covered with foil, until ready to serve (up to 24 hours). Just before serving, reheat the covered pie in a 350-degree oven for 15-20 minutes, or until heated through.