



Pepper Pop-Up Cheese Pie

Something strange is happening...

It's forming its own crust in the oven

Fiesta Pepper Topping:

- 1-1/2 cups chopped multi-colored bell peppers
- 1/3 cup chopped red onion
- 2 pickled hot peppers, minced
- Salt and black pepper to taste
- 1 Tablespoon fresh lemon juice
- 2 to 4 Tablespoons cooked crisp chopped bacon
- 1/4 cup coarse chopped cilantro or as desired

Prepare Cheese Pie:

- 1 egg
- 3/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup milk
- 4 ounces shredded Pepper Jack cheese
- 1 Tablespoon grated Cotija cheese

Preheat oven 425-degree F oven. Grease 8-inch pie dish or serving pan.

Prepare Fiesta Pepper Topping: In a small bowl, combine multi-colored bell peppers, red onion, and hot peppers. Season with salt and black pepper; Toss with lemon juice. Place in refrigerator until serving. Before serving, toss topping with bacon bits and chopped cilantro.

Prepare Cheese Pie: In a small mixing bowl, combine egg, flour, salt, pepper, and half of milk. Beat until smooth. Add remaining milk; beat well. Stir in half of shredded cheese. Pour into 8-inch well-greased pie pan. Bake in preheated 425-degree F oven for about 35 minutes. Pie will puff up on the sides.

Remove pie from oven; sprinkle remaining shredded and grated cheeses over top. Replace in oven; bake for about 2 to 3 minutes or cheese melts.

To Serve: Spoon Fiesta Sweet Pepper Topping over center of pie. Serve warm in wedges. Serve remaining pepper topping in a small bowl on the side. Serves: about 4 lunch or brunch portions.

Recipe Inspired by: Mr. Bruce Bryde from Delaware

About the Recipe: Light spicy hot melting grilled cheese wedges are topped with fiesta colored sweet peppers and chips of red onions. The surprise is that the crust forms itself in the hot oven. It's perfect for a lunch or brunch entrée.