



Preparation: 10 minutes | Cooking: 35 minutes | Servings: 4

Ingredients:

- 8 large eggs
- 1 cup cherry tomatoes
- 4 ounces small fresh mozzarella cheese balls (1 cup)
- 1/2 cup whole milk
- 1 tablespoon balsamic glaze
- 1/4 teaspoon salt
- 1/4 teaspoon ground pepper
- 1/4 teaspoon onion powder
- 1 tablespoon refrigerated basil pesto

Instructions:

Preheat oven to 350°F. In a 9-inch deep-dish pie pan, gently whisk 8 eggs, 1/2 cup milk, 1/4 teaspoon salt, 1/4 teaspoon pepper and 1/4 teaspoon onion powder until smooth, about 3 minutes. Stir in 1 cup mozzarella balls and 1 cup tomatoes. Dot 1 tablespoon pesto evenly over the top. Bake until the center is set, 30 to 35 minutes. Let cool about 10 minutes, then drizzle with 1 tablespoon balsamic glaze before serving.