



Crustless Skillet Quiche with Sweet Corn, Summer Squash and Cherry Tomatoes

1 tablespoon olive oil
1/4 red onion, thinly sliced
2 small zucchini, halved and sliced thinly
1/4 teaspoon salt
kernels from 1 cob of corn
2 - 3 ounces mozzarella, sliced or grated
1 - 2 ounces goat cheese
2 tablespoons chopped basil, plus more for garnish
a handful of cherry tomatoes, halved
2 eggs
1 cup half and half (or a combination of milk and cream)
1/2 teaspoon salt

Position a rack in the center of the oven and preheat to 375°.

In a 6" cast iron (or other ovenproof) skillet, heat the oil over medium heat. Add the onion and sauté until golden and tender, about 10 minutes. Add the zucchini and sauté until tender and beginning to brown, 8-10 minutes. Add the 1/4 teaspoon salt and the corn kernels and sauté one more minute, then remove from the heat.

Layer the mozzarella, goat cheese, basil and cherry tomatoes over the top.

In a large measuring cup, whisk together the eggs, half and half and 1/2 teaspoon of salt until smooth. Pour into the skillet.