FRESH TOMATO AND BASIL QUICHE

1 tsp. olive oil
1 C. slivered onion
1 clove garlic, minced
3 oz. mozzarella cheese, shredded
2 Roma tomatoes, sliced
1/4 C. shredded fresh basil
1 C. evaporated milk
1 1/2 tsp. cornstarch
1/4 tsp. freshly ground pepper
2 eggs
1 egg white
1 ready-made pie crust

Place pie crust in 9" quiche dish or pie plate. Heat oil; sauté onion and garlic until lightly browned. Spread onion mixture in bottom of crust; sprinkle with cheese. Arrange tomato slices over cheese and top with basil. Combine milk and remaining four ingredients in blender and process until smooth. Pour over tomatoes, basil, etc. Bake uncovered at 350° for 45 minutes or until a knife inserted 1" from center comes out clean. Let stand 10 minutes.

NUTRITION FACTS: Serving size: 1/6 pie slice per serving, 6 servings