Leah's Goat Cheese, Red Pepper, and Caramelized Onion Quiche‏

1 sweet onion

6 eggs

jar roasted red peppers from trader joes

5 oz crumbled goat cheese

1 cup whole milk

Carmelize the onion, slice the peppers.

Mix eggs with milk, add salt and pepper to mixture.

Grease the quiche pan, push the crust into the pan.

Add goat cheese, onions, and peppers to crust.

Pour eggs and milk on top.

Bake at 350 for 45-60 minutes uncovered.

(if oven temperature zones are uneven, rotate 180° after 30 minutes to bake evenly)