

Southwestern-style Egg and Sage Sausage Galette

- Serves 5
- Prep time: 14 minutes
- Inactive time: 12 hour
- Cook time: 56 minutes
- Total time: 13 hours 10 minutes

Ingredients:

For the pastry

- 1-1/4 cups flour (for the dough)
- 2 teaspoons sugar
- 1/8 teaspoon salt
- 8 tablespoons (1 cube) butter, cut into cubes
- 3 teaspoons lime juice
- 1/4 cup ice water
- 2 tablespoons flour (to flour the dough's rolling surface)

For the galette

- 1-1/2 cups crumbled cooked sage sausage
- 2 teaspoons olive oil
- 1/4 cup chopped onion
- 1/4 cup chopped red bell pepper
- 1/4 cup green bell pepper
- 1 small jalapeño, seeded and chopped (optional)
- 4 eggs, beaten (for the galette)
- 2 tablespoons milk
- 1/2 cup shredded cheddar cheese
- 3 slices Roma tomato
- Cooking spray
- Pastry dough
- 1 egg, beaten (for egg wash)
- 2 teaspoons water (for egg wash)
- 1 tablespoon chopped cilantro



Directions:

For the pastry

1. To a large bowl, add the flour, sugar, salt and butter.
2. Cut the butter into small pieces with a pastry cutter, 2 knives or your fingers.
3. Add the lime juice and ice water. Stir the ingredients.
4. Knead the dough a few times, and transfer it to a piece of plastic wrap.
5. Add another piece of plastic wrap on top of the dough. On top of the plastic wrap, roll the dough a few times with a rolling pin until it's a small, thick circle.
6. Wrap the dough in plastic wrap, and store it in the refrigerator overnight.
7. Add flour to the rolling surface, and roll out the dough into a circle large enough so that it will hang over the sides of a standard-size pie pan.

For the galette

1. Heat the oven to 400 degrees F.
2. Heat a small skillet on medium heat, and add the olive oil. Add the onion, green bell pepper and red bell pepper to the pan. Sauté until the onions turn translucent (about 6 minutes).
3. To a medium-size bowl, add the sausage and bell pepper mixture. Stir together, and set aside.
4. To a small bowl, add the eggs (for the galette) and milk. Whisk together, and set aside.
5. Lightly spray a standard-size pie pan with cooking spray.
6. Lay the pastry dough in the pie pan.
7. To the pie shell, add the sausage and veggie mixture, and pour in the eggs. Top with cheese and tomato slices.
8. Fold the excess dough that is hanging over the sides of the pan inward, making creases to form a "ring" around the inside of the pie so that it is "open-faced." Whisk together the egg and water. Brush the egg wash over the top edges of the dough.
9. Bake until the eggs are thoroughly cooked and the pastry shell turns a golden color (about 45 – 50 minutes).
10. Remove from the oven, and let sit for about 7 minutes before cutting.
11. Carefully remove the galette from the pan, and set it on a large plate before serving, if desired.
12. Serve warm, and garnish with cilantro.