

BROCCOLI AND CHEDDAR QUICHE

Breakfast, Lunch or anytime, served with fruit or salad. Shared by Georgette Weiss.

PREP: 15 minutes

BAKE: 40 minutes until knife comes out clean.
Let stand for 10 minutes.

SERVINGS: 6

INGREDIENTS:

- 1 (9 inch) deep dish prepared pie crust
- 1 Tbsp. oil, approximately
- 2 C. finely chopped broccoli
- 4 eggs
- ½ C. milk
- 1 Tbsp. Dijon Mustard
- 1 tsp. dried oregano
- ½ tsp. salt
- ¼ tsp. pepper
- ½ tsp. thyme (I use fresh from the garden)
- ½ C. shredded Cheddar cheese and ¼ C. grated Parmesan cheese
- 1 C. chopped ham (optional, if I use ham, I delete the salt)

DIRECTIONS:

Preheat oven to 350 degrees. Place pie crust in pie pan and prick all over with a fork. Brush with oil and bake for 8 minutes.

Place broccoli in a glass bowl and microwave about 4 minutes until bright green.

Whisk the rest of the ingredients (except cheeses and ham) together in a bowl.

Add ham and broccoli. Pour into baked crust. Sprinkle quiche with cheeses. Place quiche on a baking pan and bake.

