



Broccoli Cheddar Quiche

Instructions:

1. Adjust oven rack to middle position.
2. Preheat oven to 350°.
3. Poke bottom and sides of uncooked crust with fork.
4. Bake pie crust for 12 minutes.
5. Whisk eggs.
6. Add dairy, salt, and pepper to whisked egg mixture.
7. Allow pie crust to cool.
8. Layer cheese, broccoli, and herbs onto pie crust, top with remaining cheese.
9. Gently pour egg mixture into pie shell.
10. Bake 20 minutes, rotate, and bake an additional 25 minutes or until mixture is set and lightly browned. (Test by inserting a knife near the center.)
11. Allow quiche to cool slightly on a wire rack before cutting.

Ingredients:

- 1 (9-10 inch) premade pie crust
- 3 large eggs
- 1 cup heavy cream
- ½ cup milk
- ¼ teaspoon salt
- Pinch freshly ground black pepper
- ¾ cup shredded cheddar cheese
- 1 cup chopped cooked broccoli
- ½ teaspoon chopped herbs