Ham & Cheddar Broccoli Quiche

American

A classic quiche made with refrigerated pie crust, ham, broccoli, eggs, milk, onion, and cheddar cheese.

Ingredients:

Crust:

* 1 package Pillsbury refrigerated pie crust (15 oz package; us…)

Filling:

* 1 cup milk
* 3/8 tsp dry mustard (Recipe says 1/4 t…)
* 1 cup cooked ham (cubed)
* 1 cup frozen broccoli cuts (thawed and well d…)
* 4 eggs (slightly beaten)
* 1/8 tsp black pepper
* 1 1/2 cups cheddar cheese (6 oz shredded)
* 1 Tbsp onion (chopped)



Instructions:

1. Prepare pie crust according to package directions for a filled one-crust pie using a 9-inch pie pan. Preheat oven to 350°F.
2. In a medium bowl, combine milk, eggs, dry mustard, and pepper. Set aside.
3. Layer ham, cheese, broccoli, and onion in the pie-crust-lined pan.
4. Pour the egg mixture over the ham, cheese, and broccoli.
5. Bake at 350°F for 40 to 50 minutes, or until a knife inserted in the center comes out clean.
6. Cool for 5 minutes, cut into wedges, garnish as desired, and refrigerate any remaining quiche.

Notes:

Recipe card says serves 6-8. Nutrition here is based on 8 servings for a more standard slice estimate.

Servings: 6 | Serving size: 1 slice | Calories: 350 | Protein: 16g