

Ham and Broccoli Quiche by Lynn's Recipes



Lynn demonstrates how to make a simple Ham and Broccoli Quiche that is perfect for a brunch, lunch or light dinner. You can customize this recipe to your taste by substituting with turkey and a different kind of cheese.

1 pie crust, homemade or refrigerated placed in a 9" glass pie pan

Ingredients:

- 1-1/2 cups cubed cooked ham
- 1-1/2 cups shredded Swiss cheese
- 1 cup frozen broccoli florets, thawed, well drained on a paper towel
- 4 eggs
- 1 cup milk
- ½ teaspoon salt
- ½ teaspoon dry ground mustard
- ½ teaspoon ground black pepper

Preheat oven to 375°.

Place pie crust in a 9" glass pie pan and set aside.

Layer ham, cheese and broccoli in the crust-lined pie pan. In a medium bowl, beat eggs, milk, salt, pepper and mustard powder with a whisk. Pour over broccoli.

Bake 35-45 minutes or until a toothpick or knife inserted in the center comes out clean. Let stand 5 to 10 minutes before serving.

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