



## Easy Ham and Cheese Quiche

A serving of quiche in a premade pie crust with ham and cheese filling.

**Serving Size – Serves 6, 1 slice per serving**

### Ingredients

- 1 refrigerated pie crust
- 6 large eggs
- $\frac{3}{4}$  cup milk or cream
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper
- 1 cup cooked ham, chopped
- 1  $\frac{1}{2}$  cups shredded cheese, divided
- 3 Tablespoons green onions

### Instructions

1. Preheat oven to 375 degrees F.
2. Unroll pie crust into a 9" pie plate.
3. In a large bowl, whisk together eggs, milk, salt and pepper.
4. Sprinkle ham, 1 cup of cheese, and green onions into the pie crust and pour the egg mixture over top. Sprinkle remaining  $\frac{1}{2}$  cup of cheese on top of egg mixture.
5. Bake for 35-40 minutes until the center is completely set. Let cool for 5-10 minutes before slicing and serving.



## Easy Ham and Cheese Quiche

A serving of quiche in a premade pie crust with ham and cheese filling.

**Serving Size – Serves 6, 1 slice per serving**

### Ingredients

- 1 refrigerated pie crust
- 6 large eggs
- $\frac{3}{4}$  cup milk or cream
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper
- 1 cup cooked ham, chopped
- 1  $\frac{1}{2}$  cups shredded cheese, divided
- 3 Tablespoons green onions

### Instructions

1. Preheat oven to 375 degrees F.
2. Unroll pie crust into a 9" pie plate.
3. In a large bowl, whisk together eggs, milk, salt and pepper.
4. Sprinkle ham, 1 cup of cheese, and green onions into the pie crust and pour the egg mixture over top. Sprinkle remaining  $\frac{1}{2}$  cup of cheese on top of egg mixture.
5. Bake for 35-40 minutes until the center is completely set. Let cool for 5-10 minutes before slicing and serving.