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
- ¾ cup milk or cream
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 1 cup cooked ham, chopped
- 1 ½ 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 ½ 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.