

Broccoli Quiche

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This broccoli quiche is an easy and simple dish that is as quick to prepare as it is delicious. Serve as a hearty breakfast with a side of fresh fruit, or pair with a green salad and a glass of wine for a light dinner. The crisp broccoli and earthy gruyere cheese make this dish a perfectly balanced and delicious meal.

Ingredients:

2 c. broccoli florets
1 pie crust
1 c. gruyere cheese, grated
3 eggs
1 1/4 c. milk
salt and pepper, to taste

Directions:

1. Line a greased pie plate with the pie crust. Preheat oven to 350 degrees F.
2. In large pot, bring lightly salted water to a boil. Par-boil broccoli until it is tender but still crisp.
3. Layer broccoli in base of pie plate and set aside.
4. In medium bowl combine milk, eggs, salt, pepper and 1/2 grated cheese. Pour over broccoli and top with remaining cheese.
5. Cook on bottom shelf of oven for 20 minutes or until quiche is set, and cheese is golden brown.

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