

# Easy Cauliflower Quiche

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*Use leftover cauliflower and grated cheese for this easy and simple Cauliflower cheese quiche. Tender cauliflower and tangy Monterrey Jack Cheese are mixed with vegetables, eggs and cream for a wonderful, hearty and easy dish that makes a hearty and healthy dinner when paired with a fresh salad, crusty french bread, and white wine.*

## Ingredients:

3 eggs  
2 c. cauliflower, cooked  
1 c. grated Monterrey Jack Cheese  
1 c. milk  
1/2 c. bisquick  
1/3 c. onion, chopped  
1/3 c. green pepper, chopped  
salt and pepper to taste

## Directions:

1. Preheat oven to 375 degrees F. Grease a 9-inch pie plate and set aside.
2. Chop cauliflower into small pieces.
3. In large bowl combine eggs, milk, bisquick, onion, green pepper, salt and pepper. Stir in cauliflower and cheese.
4. Transfer egg mixture to greased pie-plate and bake for 45 minutes or until a toothpick inserted into the middle comes out clean, and the top is lightly browned.

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