

Easy Quiche

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A very easy quiche recipe that is perfect for any meal, whether a hearty brunch or easy lunch. Broccoli, Swiss cheese, and milk are cooked together until the result is a hearty, savor dish that can be served alone, alongside salad or fruit, and makes for a deliciously simple meal any time.

Ingredients:

3 eggs, beaten
2 c. broccoli florets
1 c. shredded Swiss cheese
1 c. milk
1/2 c. bisquick mix
1/2 c. onion, chopped
1/4 c. green pepper, chopped
salt and pepper, to taste
1 Tbsp olive oil

Directions:

1. Preheat oven to 375 degrees F.
2. In large pot, bring water to a boil. Boil broccoli for 5-6 minutes or until just tender. Drain, and set aside.
3. In small frying pan heat up olive oil. Saute onion and green pepper until tender. Set aside.
4. In large bowl combine milk, cheese, biscuick mix, salt, pepper, and vegetables. Stir in broccoli and pour into greased 9 inch pie plate.
5. Bake at 375°F (190°C) for 45-50 minutes.

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