

Pizza Quiche

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This is a great way to get the kids to eat pizza for breakfast while still be healthy too! This is a classic quiche mixture with all the flavors of pizza. By making it very thin it cooks faster and looks more like a pizza too. Makes 2 9-inch pie pans.

Ingredients:

2 frozen pie crusts, thawed and in pans
1 dozen eggs
1 cup cream
1/2 cup tomato sauce
1 tablespoon dried oregano
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon salt
1 teaspoon pepper
1 cup pepperoni or sausage (cooked)
2 cups shredded mozzarella cheese

Directions:

1. Preheat oven to 350F.
2. In a large bowl beat together the eggs, cream, tomato sauce, oregano, garlic and onion powders, salt and pepper.
3. Layer the pepperoni or sausage evenly in the bottom of each pan.
4. Pour the egg mixture over.
5. Sprinkle the cheese on top.
6. Bake for 1 hour or until golden and firm.

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