

Sun Dried Tomato, Feta Cheese, and Chicken Quiche

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This is a great Mediterranean flavor quiche for breakfast but, even better for lunch. Serve it with a basic green salad. Makes 1 8-inch pie pan.

Ingredients:

1/2 cup diced cooked chicken
1/4 cup feta cheese crumbles
1/4 cup chopped sun dried tomatoes
1/2 dozen eggs
2 cups heavy cream
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder
1 8 inch pie crust

Directions:

1. In a medium bowl combine the chicken, cheese, and sun dried tomatoes.
2. In another large bowl combine the eggs, cream, salt, pepper, and garlic powder.
3. Place the chicken mixture in the bottom of the pie crust, pour the egg mixture over.
4. Bake at 350F for 1 hour or until completely set. Serve immediately or chill and warm up individual pieces in the microwave.

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