

Broccoli Cheddar Quiche

Line up of ingredients

1 10" yad never know pie crust
6 eggs
1 cup 10% cream
1/8 tsp nutmeg
1/8 tsp cayenne pepper
1/2 tsp salt and white pepper
½ head of broccoli blanched
200 grams medium cheddar

Directions:

Preheat oven to 350 F

In a bowl whisk eggs, cream and seasoning

Cut broccoli into bite size pieces and blanch for 2 minutes, refresh under cold water.

Grate the cheese

Add the broccoli and cheese to pie shell, pour egg mixture over top.

Bake in a 350 F oven for approx 30- 40 minutes.

Test after 30 minutes for doneness insert a butter knife, it should come out clean and the egg is firm.