

## Biancha's Quiche

### Ingredients:

- One 9-inch frozen deep pie crust in aluminum pan
- 4 large eggs
- 1/2 cup milk
- Salt/pepper
- Cheese for topping (Monterey Jack, Swiss, or Cheddar) 1 cup divided
- Fillings (options: ham, bacon, sausage, onion, peppers, spinach, broccoli) = 2 cups total

### Directions

1. Preheat oven to 400. Once heated, par-bake the pie crust for 10 minutes. Allow to cool.
2. Dice filling ingredients into 1/4-inch pieces and saute in oil to cook/brown. Allow to cool.
3. Whisk together eggs, salt/pepper, and milk in bowl.
4. Assemble the quiche - fill pie crust with fillings and top with ½ c. cheese. Pour egg mixture into pie crust evenly. Sprinkle with remaining ½ c. of cheese.
5. Bake quiche for 45-60 or until the egg mixture is settled.