



# HAM & CHEESE QUICHE

**BREAKFAST FOR LUNCH ANYONE? GRUYERE AND CHEDDAR CHEESES MIXED WITH FRICK'S SMOKED HAM WILL ELEVATE YOUR BREAKFAST MENU AND WOW YOUR FAMILY OR GUESTS.**

PREP TIME:

**30 MIN**

COOK TIME:

**60 MIN**

TOTAL TIME:

**90 MIN**

SERVES:

**6 PEOPLE**

## INGREDIENTS

- 1 cup (~8 oz) Frick's boneless ham, diced
- 1/3 cup Gruyere cheese, shredded
- 1/3 cup white cheddar cheese, shredded
- 5 eggs
- 1 1/2 cup half and half
- 1 ready-to-bake deep dish frozen pie crust, thawed
- 1/2 tbsp. butter, melted
- 1/2 cup green onion, finely sliced
- 1/2 tsp. garlic powder
- 1/2 tsp. salt
- 1/4 tsp. white pepper

## INSTRUCTIONS

1. Preheat oven to 350°F.
2. Prick thawed pie crust all over and lightly butter bottom of crust. Bake for 10 minutes at 350°F until just set. Remove from oven and cool.
3. Add eggs to large bowl and whisk until light and fluffy. Whisk in half and half, salt, white pepper, green onions, garlic powder, and 1/2 of the shredded cheeses.
4. Place pre-baked pie crust on cookie sheet (in case there is any spillover). Fill crust with diced ham and remaining cheeses. Pour filling over ham and cheese.
5. Bake at 350°F for 60 minutes on cookie sheet or until center of quiche is set. Remove from oven and allow to sit for 5-10 minutes before serving.

Recipe developed for Frick's Quality Meats by the East Central College Culinary Arts Program.

• FAMILY OWNED FOR FIVE GENERATIONS •

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