



SOUTHWESTERN TURKEY QUICHE

Spice up this classic dish with Frick's smoked turkey, a Mexi-cheese blend, and peppers. This dish is not overly spicy, but has just enough kick to bring family members back for more.

PREP TIME	COOK TIME	TOTAL TIME	SERVES
30 MIN	60 MIN	90 MIN	8 PEOPLE

INGREDIENTS & INSTRUCTIONS

- 3/4 cup Frick's smoked turkey, skin removed and diced
- 2 cup shredded Mexi-cheese (Pepper jack and Cheddar blend), divided
- 5 eggs
- 2 cup half and half
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1-1/2 tsp. ground cumin
- 2 tbsp. green onion, thinly sliced
- 2 tbsp. red bell pepper, chopped
- 1/4 tsp. hot sauce
- 1 ready-to-bake deep dish pie crust, thawed
- 1/2 tbsp. butter, melted

STEP 1

Preheat oven to 350°F.

STEP 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.

STEP 3

Add eggs to large bowl and whisk until light and fluffy. Whisk in half and half, hot sauce, salt, pepper, and cumin.

STEP 4

Place pre-baked pie crust on cookie sheet (in case there's spillover). Fill crust with 1-1/2 cup Mexi-cheese, diced turkey, red pepper, and green onion. Pour filling over mixture in crust. Top with remaining 1/2 cup Mexi-cheese.

STEP 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.