








HAM QUICHE






6-8 SERVINGS

 Heather Taylor

Ingredients

-  6-8 medium eggs
-  ½ - 1 cup diced ham
-  1 cup coleslaw salad mix
-  4-6 broccoli florets
(you may add more or less depending on how much broccoli you like)
-  1 pie crust (If you can make your own, by all means do it!)

Instructions

-  Poke a few holes in the pie crust and bake at about 250 for 8-10 minutes just to get your pie crust unfrozen, and lightly brown. Times vary by stove, so keep an eye on it!
-  In the meantime, mix together eggs, ham, coleslaw and broccoli in a bowl
-  Once your pie crust is ready, pour the egg and veggie mixture into the pie crust
-  Bake at 325 for 45 minutes to 1 hour or until a knife comes out clean (*I use a gas stove so I bake at a lower temperature for a little longer time to keep the crust from burning before everything is cooked all the way through*) The time will vary a little depending on how many eggs and veggies you put into it.
-  Serve and Enjoy!

