

Breakfast Quiche



Trisha's Dishes

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This is the perfect quiche to serve for breakfast or brunch. The brilliant colors will dress up any table and it is delicious. Clean up is a breeze – one bowl.

Note: This recipe came from allrecipes.com “Easy Quiche”.

Servings: 8

Prep Time: 15 minutes

Bake Time: 1 hour @ 375

Instructions:

1. Preheat oven to 375 degrees. Lightly grease a 10 inch deep dish quiche dish. Line oven with foil to catch the overflow while baking.
2. In a large bowl, beat together milk, eggs, baking mix, butter and Parmesan cheese. Blend after the addition of each. Batter will be lumpy. Stir in broccoli, ham and Cheddar cheese. Pour into prepared quiche dish.
3. Bake as directed until eggs are set and top is golden brown.

Ingredients:

- 2 cups milk
- 4 eggs
- ¾ cup biscuit baking mix
- ¼ cup butter, softened
- 1 cup grated Parmesan cheese
- 1 (10 ounce) package chopped frozen broccoli, thawed and drained – I put the frozen broccoli in the refrigerator the night before I plan on making the quiche, this way it is thawed and ready to use
- 1 cup cubed cooked ham
- 2 cups shredded Cheddar cheese

To Serve:

- ◇ Serve with your favorite breakfast bread and fresh fruit salad.

Tips: I have not been able to find frozen broccoli in 10 ounce bags – so I simply cut a 16 ounce bag in half and save the other half for another day.