



QUICHE

9" deep dish pie crust

Preheat the oven to 375°F. Prick the bottom and sides of the pie crust and bake for 6-8 minutes. Remove from oven and cool. Turn oven down to 350°F.

2 Tbsp. butter

1 small onion, minced

1 ½ cups chopped fresh broccoli

½ cup Swiss cheese, shredded

½ cup Cheddar cheese, shredded

4 eggs

1 cup half & half (or milk)

1 cup cooked chicken, shredded (optional)

1 tsp. salt

1 Tbsp. **Cheesy Bacon & Chive Seasoning Mix**

1 Tbsp. **Oh! So Celery**

Over medium-low heat melt butter in a large saucepan. Add onions and broccoli. Cook 5 minutes until vegetables are starting to soften. Spoon vegetables into crust, add chicken and sprinkle with cheeses. Combine eggs, half & half and seasonings. Pour egg mixture over vegetables and cheese.

Bake in preheated oven for 30 to 50 minutes, or until centre has set.

Quiche can be baked and frozen, thaw in the fridge and reheat in the oven. Double the recipe for a larger crowd and change it up, add asparagus instead of broccoli or cooked diced bacon or ham, and cherry tomatoes.



- **Cheesy Bacon & Chive Seasoning Mix**
- **Oh! So Celery**