



a startcooking.com recipe

QUICHE WITH HAM & CHEESE

6 Servings



- One ready made pie crust
- 1 1/4 cups of light cream
- 4 eggs
- 1 Tablespoon of Dijon mustard
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper
- 4 oz. gruyere cheese
- 4 oz provolone cheese
- 4 oz deli ham
- 3/4 cup of chopped onions (1 Medium)
- 2 teaspoons of butter

Pre-heat Oven to 350 Degrees

Chop onion and place in microwave dish. Add butter and cover with plastic wrap. Melt butter in microwave. Set aside.

Shred cheese.

Chop ham into 1/4 inch bits.

In a frozen pie crust, layer:

1/3 of the cheese, 1/2 of the onions, and 1/2 of the ham;

repeat layering, ending up with cheese on the top. Set aside.

Mix together cream, eggs, mustard, salt and pepper until well blended.

Slowly pour custard over quiche.

Bake for 50 minutes or until golden brown.