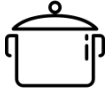


CRUSTLESS QUICHE



COOK TIME
40 minutes

TEMPERATURE
375°



SERVINGS
8-10 servings

Ingredients

- 10 eggs
- 1 1/2 C whole milk
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 C ham/ sausage
- 3/4 C chopped brocolli
- 1/2 C chopped onion
- 1 chopped bell pepper
- 1 C shredded cheese
- 1 C frozen hash browns

Steps

In slightly oiled and heated 12' cast iron skill, cook sausage, onion and pepper in a 375° brick oven. When sausage and veggies are done take skillet out of oven and set aside. In a large bowl whisk together eggs, milk, salt and pepper until frothy. Next mix in shredded cheese but save about one half cup to sprinkle on top toward the end of the baking process. Pour mixture into a 12" slightly oiled cast iron skillet. Then, add sausage, veggies and frozen hash browns. Bake in brick oven for about 40 min. or until edges become golden brown and pull away from the sides of skillet. Don't forget to sprinkle the remaining shredded cheese on top of quiche just a few min. before quiche is done so it can melt! To ensure doneness, insert a toothpick into center of quiche and if toothpick comes out clean quiche is done. Let cool before cutting into wedge shaped pieces. Ready to eat!

Notes

- I prefer shredded Monterey jack cheese for this recipe but any cheese you prefer is fine.
- If you don't prefer some of the ingredients, I used just simply use your favorite meat and veggies. I love quiche because you can customize it to your personal taste and/ or leftovers that need to be used up in the fridge!
- This quiche recipe and my biscuit recipe really go well together!