



Easy Broccoli and Ham Quiche

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This ham and broccoli quiche has great flavor and can be served for breakfast lunch or dinner It tastes just as great the next day for leftovers Use your favorite cheese

Ingredients

- - 1 (10 ounce) package frozen broccoli florets - 2 tablespoons butter - 1 onion
- minced - 1 teaspoon garlic
- minced - 1 ½ cups diced cooked ham - 1 (9 inch) unbaked pie crust - 1 ½ cups shredded Cheddar cheese - 1 cup milk - 4 large eggs
- beaten - ½ teaspoon ground black pepper - 1 teaspoon smoked paprika

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Place broccoli into a glass bowl. Cover the bowl with plastic wrap. Cook in the microwave in 1-minute intervals until evenly heated through
2. about 5 minutes; drain and set aside. Melt butter in a large saucepan over medium heat. Sauté onion and garlic in melted butter until onion is slightly translucent
3. about 5 minutes. Stir ham and broccoli into onion mixture
4. then transfer to pie crust. Beat together cheese
5. milk
6. eggs
7. and black pepper in a medium bowl; pour over ham mixture in crust. Sprinkle with paprika. Bake in the preheated oven until a knife inserted into the center comes out clean
8. 30 to 45 minutes. Cook's Note You can substitute 2 cups of fresh broccoli for the frozen; cook it with the onions and garlic until soft. I have used a mixture of Cheddar and provolone cheese with good results. Mushrooms and red peppers might make this recipe even better
9. but my family is picky.