

Quiche Supreme

Savannah · 29/09/2024

**Prep Time**

1 hr 25 mins

Difficult

Medium

Servings

16

Description

This quiche recipe is the best It is easy to make and tastes so delicious It freezes well after it is baked Use ham - bacon - sausage or any combination thereof

Ingredients

- - 2 (9 inch) deep-dish frozen pie crusts - 1 small onion
- finely chopped - 1 (4.5 ounce) can mushrooms
- drained and chopped - 1 tablespoon finely chopped green bell pepper - 2 cups heavy cream - 6 large eggs - 12 ounces cooked ham
- chopped - 8 ounces shredded Monterey Jack cheese - 8 ounces shredded Swiss cheese - ½ teaspoon vinegar - ½ teaspoon dried tarragon - 1 pinch garlic powder - 1 pinch ground nutmeg - 1 pinch dried parsley - salt and pepper to taste

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Par-bake crusts in the preheated oven for 10 minutes. Set aside to cool on a wire rack. Sauté onion
2. mushrooms
3. and green pepper in a large skillet until onion is soft and translucent. Remove from heat and set aside. Whisk together cream and eggs in a large bowl until well combined. Stir in ham
4. Jack cheese
5. Swiss cheese
6. and sautéed vegetables. Stir in vinegar and season with tarragon
7. garlic powder
8. nutmeg
9. parsley
10. salt and pepper. Divide filling evenly between par-baked pie crusts. Bake in the preheated oven until filling is set and crusts are golden brown
11. 55 to 60 minutes.