



Broccoli and Cheddar Quiche

Savannah · 29/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

6

Description

This broccoli Cheddar quiche tastes fantastic and is very easy to prep for a lastminute brunch

Ingredients

- - 1 (9-inch) deep dish prepared pie crust - 1 teaspoon vegetable oil
- or as needed - 2 cups finely chopped broccoli - 4 eggs - ½ cup milk - 1 tablespoon Dijon mustard - 1 teaspoon dried oregano - ½ teaspoon salt - ¼ teaspoon ground black pepper - ½ teaspoon dried thyme - ½ cup shredded Cheddar cheese - ¼ cup grated Parmesan cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil. Place pie crust into a 9-inch deep pie dish and prick crust all over with a fork; brush with oil. Place crust onto prepared baking sheet. Bake crust in the preheated oven for 8 minutes. Place broccoli into a bowl and microwave on high until broccoli is bright green and slightly tender
2. about 4 minutes. Whisk eggs
3. milk
4. Dijon mustard
5. oregano
6. salt
7. pepper
8. and thyme in a bowl; stir broccoli into egg mixture. Pour mixture into crust and sprinkle quiche with Cheddar and Parmesan cheeses. Place pie dish on the baking sheet. Bake until a knife inserted into the middle of the quiche comes out clean
9. about 40 minutes. Let stand 10 minutes before cutting.