

# Ham and Cheese Quiche



## Ingredients:

1 pie crust prepared from El Peto pie dough  
4 eggs  
1 cup milk  
pinch cayenne pepper  
salt and pepper to taste  
½ - ¾ cup chopped ham  
½ cup shredded old cheddar cheese  
¼ cup chopped red onion

## Directions:

Preheat oven to 375 °F.

Place pie crust on baking sheet. Pierce bottom of crust with a fork and place empty crust on bottom rack of oven for 8 minutes. Meanwhile, beat eggs together with milk and spices. Set aside. Prepare chopped ingredients. Remove crust from oven. Pour egg mixture into pie shell. Evenly distribute ham, cheese and onion throughout. Place in oven and bake at 375 °F for 15 minutes. Reduce heat to 350 °F and continue to cook for approximately 25 minutes or until centre of quiche is set and crust is deep golden brown. Remove from oven and cool 5 minutes before slicing. Enjoy immediately! Leftover quiche can be frozen or refrigerated for other meals.

**TIP: You can create delightful mini quiches by simply using our unsweetened tart shells!**

Enjoy!

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