

BROCCOLI CHEDDAR QUICHE

Quiche is one of our most popular dishes. This is also delicious made with spinach and mozzarella cheese.

SERVES 50 ADULTS

INGREDIENTS

9 10 inch pie shells
2 tablespoons oil
1 large onion, diced
1 large green or red bell pepper, diced small
6 dozen eggs
1 quart 1% milk
2 lb. low-sodium cheddar, shredded
2 teaspoons black pepper
2 teaspoons salt
8-10 lb. fresh broccoli, cut into florets and
blanched for 5 minutes.

DIRECTIONS

1. Preheat oven to 350°F.
2. Heat oil in sauté pan and sauté onion and bell peppers until onions become slightly translucent and bell peppers soften (about 7 minutes). Set aside.
3. In large bowl break eggs and add milk, shredded cheese, onion, bell peppers, broccoli, salt, and black pepper.
4. Heat 2 inches of water in a navy pan and steam/blanch broccoli for about 5 minutes covered. Drain well.
5. Evenly divide filling among pie shells and cook for 30 to 40 minutes. Slice each quiche into 6 slices.