

# Broccoli Quiche

By Kathy Kelder  
BHS

## **Ingredients**

1 - 9 in pie crust  
1 - 8 oz package frozen broccoli  
3 beaten eggs  
1<sup>1/2</sup> cup of milk  
3/4 teaspoon of salt  
Dash nutmeg  
1<sup>1/2</sup> cup of shredded Swiss cheese  
1 large tomato (cubed)

## **Directions**

Pre-bake pie shell 325° in the oven.

Cook broccoli according to package

In medium bowl combine: eggs, milk, salt  
and nutmeg.

Then, stir in cooked broccoli.

Sprinkle cheese in pre-baked shell.

Then, add tomatoes.

Pour in egg mixtures.

Bake for 35-40 minutes, or until you put the knife  
in the center, and it comes out clean.

Let it sit for 10 minutes.

Enjoy!