

Basic Cheese Quiche

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Ingredients

1 cup shredded cheese
1 Basic piecrust (9-inch), baked
1 cup assorted pre cooked vegetables or meat
6 EGGS
1 cup milk (for a richer custard, substitute half-and-half for the milk.)
1/2 tsp. dried thyme leaves OR other herb of your choice
salt & pepper to taste

Directions

HEAT oven to 375°F. SPREAD cheese evenly in bottom of piecrust. TOP with filling in an even layer.

BEAT eggs, milk, salt and thyme in medium bowl until blended. Carefully POUR over filling in piecrust.

BAKE in center of 375°F oven until center is almost set but jiggles slightly when dish is gently shaken and knife inserted near center comes out clean, 30 to 40 minutes. LET STAND 5 minutes. CUT into wedges.