



BROCCOLI AND HAM QUICHE

Perfect for brunch!

SERVINGS: 6

COOKING TIME: 25 MIN

WHAT YOU'LL NEED

- 1/2 cup pancake and baking mix
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup shredded Cheddar cheese
- 1 cup shredded Swiss cheese
- 1/2 cup diced ham
- 2 cups coarsely chopped broccoli florets, blanched (see note)
- 1 cup half-and-half
- 2 eggs, beaten

WHAT TO DO

1. Preheat oven to 400 degrees F. Coat a 9-inch pie plate with cooking spray.
2. In a large bowl, combine baking mix, onion powder, salt, and pepper; mix well. Stir in both cheeses, ham, and broccoli. Add half-and-half and eggs; mix well. Pour into prepared pie plate.
3. Bake 25 to 30 minutes, or until toothpick inserted in center comes out clean. Let cool 5 minutes, then cut and serve.

NOTES

If you'd prefer, feel free to substitute 2 cups of frozen broccoli florets.