

Delicious Eggs Benedict Quiche

Ingredients:

- 6 large eggs
- 1/2 cup half-and-half or milk
- 1 cup shredded sharp white cheddar cheese
- 3 tablespoons shredded Parmesan cheese
- 3 green onions, thinly sliced
- 3 tablespoons chopped chives
- 5 ounces diced ham
- 1/4 teaspoon salt
- Dash pepper
- 1 frozen 9-inch, deep-dish piecrust, precooked
- 1 1/4 cups prepared hollandaise sauce, warmed



Directions

1. Preheat oven to 350°F.
2. Whisk eggs and half-and-half or milk in a large bowl with a hand mixer until well combined. Stir in cheese, onions, chives, ham, salt, and pepper.
3. Transfer mixture into the piecrust.
4. Bake 50 minutes. Allow to cool 15 minutes before cutting and serving.
5. Drizzle each serving evenly with hollandaise sauce.

Makes 8 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.