



Ham & Cheese Quiche



6-8 servings



60 minutes

INGREDIENTS

1 Refrigerated Pie Crust (Deep Dish)

4 Large Eggs

1 Cup Half & Half

1 Tbsp. Dijon Mustard

1 1/2 Tbsp. Flour

1/3 tsp Kosher Salt

1/2-3/4# Diced Ham

1 Cup Shredded Sharp Cheddar Cheese

1 Cup Chopped Spinach

NOTES

The Ham featured in this recipe is the Prairie Gold Pit Ham, but feel free to use your favorite Custom Meats Ham!

DIRECTIONS

- Preheat oven to 375°
- Optional - bake crust for 10 minutes while mixing ingredients
- Whisk together eggs, half-and-half, mustard, flour, salt, and pepper.
- Sprinkle ham, cheese, and spinach in the bottom of the pie crust.
- Pour Egg Mixture over top.
- Place the quiche in the oven and bake for 40-45 minutes until puffed around the edges and the center is set.
- Let cool for a few minutes.
- Slice, Serve, & Enjoy!

1.

