

Broccoli & Cheese Quiche

4 servings

- 1 cup small broccoli florets
- 2 sliced mushrooms
- 3 green onions, thinly sliced
- 4 eggs
- 1 1/2 cups milk
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1/8 teaspoon freshly grated nutmeg
- 1 cup Monterey Jack cheese
- 1 cup Cheddar cheese
- 1 frozen pie crust, thawed

Cook the pie crust according to directions on package.

Adjust oven temperature to 325 F. Bring a saucepan 3/4 full lightly salted water to a boil. Add the broccoli and cook until tender-crisp, about 5 minutes. Drain well, pat dry, and set aside. In a bowl using a fork, beat the eggs until lightly frothy. Stir in green onions, milk, salt, pepper, and nutmeg. Scatter the broccoli evenly in the cooked pastry shell. Drop small clumps of the cheese evenly among the florets. Carefully pour in the egg mixture.

Bake until a knife inserted into the center comes out clean, about 60 minutes. Transfer to a rack to cool for 15 minutes. Serve warm.