

BROCCOLI CHEDDAR QUICHE



Featuring Kettle Cuisine's Broccoli Cheddar Soup

 **VEGETARIAN**

INGREDIENTS:

1 each	Pie Crust
2 cups	Shredded Cheddar Cheese
24 oz	Broccoli Cheddar Soup
6 each	Eggs
½ cup	Whole Milk

OPTIONAL GARNISH:

Fresh herbs

METHOD OF PREPARATION:

1. Preheat oven to 350 degrees.
2. Lay pie crust into 9" pie pan and gently press into sides. Crimp edge or cut any excess dough from the edge.
3. Sprinkle one cup of shredded cheese into pie pan.
4. In a bowl, whisk together soup, eggs, and milk.
5. Pour into prepared pie pan.
6. Sprinkle top with remaining cheese.
7. Place pie pan onto baking sheet and bake until center of quiche has set and crust has browned.



To learn more please contact a Kettle Cuisine sales representative

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 **VEGAN**

 **VEGETARIAN**

 **DAIRY FREE**

 **LOW FAT**

 **GLUTEN FREE**