



Prosciutto, Sun-Dried Tomato and Gruyère Quiche

Recipe By CHEF ABBY J

SERVES: 6-8

INGREDIENTS:

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| <input type="checkbox"/> 1 pre-made deep pie crust | <input type="checkbox"/> $\frac{3}{4}$ cup grated Gruyère cheese |
| <input type="checkbox"/> 6 eggs lightly beaten | <input type="checkbox"/> $\frac{1}{3}$ cup white cheddar cheese |
| <input type="checkbox"/> $\frac{1}{2}$ pint cherry tomatoes | <input type="checkbox"/> 3-4 slices fresh prosciutto, cut into small pieces |
| <input type="checkbox"/> $\frac{1}{2}$ tbsp. olive oil | <input type="checkbox"/> 3 tbsp. chopped fresh parsley |
| <input type="checkbox"/> $1\frac{1}{2}$ cups milk | <input type="checkbox"/> 1 tsp. salt |
| <input type="checkbox"/> $\frac{1}{4}$ cup sliced sun-dried tomatoes | <input type="checkbox"/> 1 tsp. pepper |

DIRECTIONS:

- ☐ 1. Place pie crust in a deep dish pie pan. Preheat oven to 350F°.
- ☐ 2. In a small pan, heat the olive oil. Add the cherry tomatoes and over medium heat cook for a few minutes until they begin to soften and burst. Remove from heat.
- ☐ 3. In a large mixing bowl combine all remaining filling ingredients. Add in the cherry tomatoes. Stir to evenly combine.
- ☐ 4. Pour mixture into pie crust and bake for 60 minutes. Let cool and enjoy!

This delicious quiche makes a perfect meal any time of day.

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