



# Olive and Onion Quiche

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 mealy pie crust
- 4 oz. sharp cheddar cheese
- 4 eggs
- 1 C. heavy cream
- 1/4 C. minced black olives
- 1/4 C. minced onion
- 1 clove of garlic, minced
- 1/4 t. salt
- 1/4 t. pepper
- 1 t. dried parsley

## Instructions

To prepare a mealy pie crust:

1. Mix 1 1/2 C. flour and 1/2 t. salt together, cut in 1/2 C. shortening until the consistency of coarse cornmeal.
2. Add water, it may take a little more than 3 T. Mix together with hands, don't worry about being too gentle with this particular kind of crust.
3. Roll out and place in shallow pie pan, you know the drill.

Quiche filling:

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1. Preheat the oven to 375° F.
  2. Grate the cheddar cheese into the bottom of the unbaked pie shell, covering the bottom evenly.
  3. Beat the eggs and heavy cream together. Add in the remaining ingredients and beat lightly to incorporate everything.
  4. Pour egg mixture into pie shell.
  5. Bake for around 40 minutes until the middle of the quiche is just set and the top starting to brown.
  6. Let rest for a few minutes on a wire cooling rack before slicing. Eat hot or cold.  
Enjoy!