



Leftover-soup Quiche

NIBBLEDISH CONTRIBUTOR

Ingredients

1 Thawed pie shell

3 eggs

1/4 cup of milk

1/3 to 1/2 cup of grated old cheddar cheese

1 cup of vegetables

1 tsp of pepper to taste

Instructions

This recipe is awesome if you have some leftover vegetable chicken soup, and it only takes a few minutes to whip together. No chopping or frying of vegetables necessary! All you need is about a cup of strained vegetables from the soup. I used broccoli, chicken, carrots, onions, and cauliflower.

1. Mix 3 eggs in a large bowl. Add about 1/3 cup of milk.

2. Add 1/3 to 1/2 a cup of grated old cheddar cheese.

(Depending on how cheesy you like your quiche)

3. Add the cup of veggies and stir the mixture. Pour the mixture into your pie shell.

4. Bake for 20 minutes at 350 degrees, and then bake for another 20 minutes at 300 degrees.

You do not need to add salt to this recipe. The veggies have been soaked in chicken broth, so it gives the quiche a wonderful flavor and soft texture.