

Artichoke Ham Quiche

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Recipe from: Michelle Day

Here's what you need:

- 1 - 9" pie crust, store bought or homemade
- 5 eggs, at room temperature, I use large or extra large
- 3/4 cup half and half
- 1 cup ham steak, diced
- 2 green onion, sliced thinly
- 1 cup, chopped artichoke hearts, I use canned in water
- 1/2 cup bell pepper, diced, any color or mix like I did
- 1 cup Swiss or Gruyere cheese, shredded
- 1 tsp. salt
- 1/2 tsp. pepper

Preheat the oven to 375 degrees.

Wash and chop or slice all ingredients and place in a bowl.

In a medium bowl mix the eggs, 1/2 and 1/2, salt, and pepper until fully incorporated.

Add the cheese, ham, and veggies and stir until incorporated.

Roll out pie crust and place in a 9" pie dish. Pour quiche filling into the prepared crust and bake for 50- 60 minutes.

Quiche is done when a knife inserted into the middle comes out clean and the center isn't jiggly.

Allow to sit for about 5 - 10 minutes before serving. May be served hot or at room temperature.

Serves 6 - 8

Enjoy!