

Impossible Quiche

Quiche is so simple to make & can be so flavourful with a variety of ingredients included.

Preparation Time: 15 min Cooking Time: 55 min & 5 min rest time Servings: 6 large servings

Amount	Ingredient	Cost – date:
½ pound	Bacon (or ham), cut up into small pieces – optional	
1 cup (about 4 oz)	Shredded cheese (swiss or old)	
1/3 cup	Onion, finely chopped	
1 ½ cups	Broccoli, fresh or frozen	
2 cups	Milk	
½ cup	Bisquick (or tea biscuit mix)	
4	Eggs, large	
½ tsp	Salt & pepper	
OPTIONAL	Other toppings – e.g. peppers, zucchini, spinach, salmon, herbs, etc...	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Heat oven to 350 degrees. Lightly grease 9 – 10 inch pie plate.
2. On the bottom of the pie plate, put the bacon or ham, onion, broccoli. Sprinkle cheese over top.
3. Put the rest of the ingredients into blender. Beat at high speed for 1 minute.
4. Pour into pie plate (on top of the other ingredients).
5. Bake for 55 minutes. Let stand for 5 minutes before cutting. Enjoy!

SOURCE: submitted by Lisa – recipe from Lisa's mom

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community at the Connections Cafe!