

MORTON & BASSETT SPICES®

Quiche



- 1 sheet prepared pie dough
- 5 eggs
- 1 cup cream cheese, softened
- ¼ cup heavy whipping cream
- ¼ teaspoon Morton & Bassett Ground Nutmeg
- ¼ teaspoon Morton & Bassett Ground White Pepper
- 1 teaspoon Morton & Bassett Garlic Powder
- ¼ cup milk
- ½ teaspoon Morton & Bassett Smoked Paprika
- 1 tablespoon Morton & Bassett Chives
- 1 cup ham, diced
- ½ white onion, diced
- 1 cup shredded Swiss cheese
- 1 small bunch flat leaf parsley, chopped for garnish

Preheat the oven to 425°F. Roll out pie dough and place in a pie dish. Puncture the pie dough with a fork, cover in parchment paper, and add one pound of dry beans or pie weights. Bake the dough for 10-15 minutes, or until slightly golden. While the pie dough is baking, prepare the filling in a large mixing bowl. Add cream cheese, heavy whipping cream and milk, then mix. Add eggs, and beat until fully incorporated. Add M&B Ground Nutmeg, M&B Ground White Pepper, M&B Garlic Powder, M&B Smoked Paprika, and M&B Chives. Gently mix, then add onion, cheese, and ham, and mix some more. Pour filling over the pre-baked pie crust. Cover edges of the dough with foil and bake for 20-25 minutes. Garnish with parsley.

Servings: 8 | Time: 40 minutes



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