

Ingredients	24 Servings	48 Servings	96 Servings
Pie Crust 10" Fzn	4 each	8 each	16 each
Oil, Vegetable	3 Tbsp	6 Tbsp	¼ cup
Pepper, Red Bell, Fresh, diced	1 qt	2 qt	1 gal
Pepper, Green Bell, Fresh, diced	1 cup	2 cups	1 qt
Onion, Yellow Fresh, diced	2 cups	1 qt	2 qt
Cheese, Cheddar, Shredded	1½ lbs	3 lbs	6 lbs
Eggs, Liquid Pasteurized (includes BNB), thawed	3¾ cups	2 qt	3 qt 3 cups
Milk	1 qt	2 qt	1 gal
Salt, Iodized	¾ tsp	½ Tbsp	1 Tbsp
Pepper, White Ground	¼ tsp	½ tsp	1 tsp

Pan Size: 10" Pie Pan

Oven Temperature: 375°F

Description: Scratch, liquid egg

Variations:

CCP Thawing: Eggs, Liquid Pasteurized (includes BNB) - From frozen: Thaw in refrigerator up to 5 days prior to cooking or per manufacturer's recommendations.

Recipe Number: 58944

Allergies: Dairy, Egg, Gluten, Green pepper, Milk, Onion, Wheat

IDDSI:

Preheat oven to 375* F. -- Convection 325* F.
 CCP--Wash & sanitize hands & prep area. Wear gloves & discard per Facility HACCP guidelines.
 CCP--Thoroughly wash, rinse, drain & trim vegetables. Sanitize sink & use sanitized cutting board to prep.
 1. Bake pie shell 5-10 minutes until lightly browned.
 2. Heat oil in pan, sauté peppers and onion until tender.
 3. Sprinkle each pie shell with 4 oz swiss cheese and 2 cups of vegetables.
 4. Combine eggs, milk, & seasonings. Pour egg mixture into shells, 15 oz (approximately 2 cups) per pie.
 5. Bake 25-30 minutes until custard is set & lightly browned.
 CCP--Final cooking temperature >155* F. held for 15 seconds.
 CCP: Maintain 135°F or above.
 Cut each quiche into 6 wedges. Serve 1 wedge per portion.
 CCP—Cool—Product must reach 70°F or less within 2 hours and 41°F or below within 4 hours. Total cooling time should not exceed 6 hours. Separate into shallow pans as needed for proper cooling. Cover, label & date. Refrigerate.
 CCP--Reheat (one time only) to >165°F. for 15 seconds within 2 hrs.