

# Meat Lovers Quiche

## Ingredients

- 1 Deep Dish Pie Crust (homemade or store bought)
- 6 Eggs (well beaten)
- 1/2 cup Milk
- 1/4 tsp Salt
- 1/8 tsp Black Pepper
- 1/4 cup cooked and crumbled Wells Farms Bacon
- 1 cup cooked Wells Farms Breakfast Sausage
- 1/2 cup diced Wells Farms Smoked Ham
- 2 large Green Onions, chopped
- 1 cup shredded Cheese (flavor of your choice)

## Directions

- Preheat Oven to 425 °. Using a fork prick the bottom of the pie crust a few times. Bake about 10 minutes or until lightly browned
- Cook bacon and remove to a paper towel lined plate. Then crumble.
- Cook sausage until no longer pink.
- Sprinkle meats into the bottom of the baked pie crust.
- Evenly sprinkle the cheese and green onions to the top of the meats.
- Mix together eggs, milk, salt and pepper.
- Pout the egg mixture over the meat and cheese.
- Bake for 25-30 minutes or until the center is set and a toothpick comes out clean.
- Allow to cool for a few minutes before serving.

## Note

Recipe adapted from [www.barbarabakes.com](http://www.barbarabakes.com)



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