



# Paradise Quiche

## Ingredients:

8 ounces shredded Mexican Blend Cheese  
1 can Tomatoes with Green Chilies  
5 green onions, chopped  
½ cup chopped ham  
7 eggs  
1/2 cup heavy cream  
1/2 teaspoon salt  
1 deep dish pie crust

## Directions:

Turn oven on to 350 degrees. Place unbaked pie shell in oven and bake for 5 minutes. Remove from oven. Put the cheese, Rotel, ham and green onions in pie shell.

In a medium bowl, whisk together the eggs, cream and salt. Pour over mix in pie shell, making sure the egg mix blends thoroughly (without stirring). Bake at 350° 35 to 45 minutes or until a knife inserted into the center comes out clean. Let stand 10 minutes before serving.

To prevent crust and top from over browning, you may have to cover loosely with foil the last 15 minutes of cooking time.

## Fix and Freeze

Quiche is a great thing to fix and put in the freezer for a quick and easy meal later on. Reduce the cooking time by 10 minutes. Remove from the oven and cool completely. Wrap snugly in foil, label, and freeze.

To reheat: Allow the Quiche to thaw. Bake at 350 degrees for 20 to 30 minutes, until the top is browned and the center is hot.