Easy Broccoli Quiche
From – Fresh from the Farmstand

2 Tbsp butter
1 onion, chopped
1 tsp garlic, minced
2 cups broccoli, finely chopped
9” pie crust
1 ½ cups shredded mozzarella cheese
4 eggs, beaten
½ cup milk
½ cup sour cream
½ tsp salt
½ tsp pepper

• Melt butter in a large skillet over medium-low heat.
• Add onion, garlic and broccoli.
• Cook slowly, stirring occasionally until vegetables are soft.
• Arrange crust in a 9” deep-dish pie plate.
• Spoon vegetable mixture into unbaked crust.
• Sprinkle with cheese.
• Stir together remaining ingredients and pour over cheese.
• Bake at 350 degrees for 35 to 40 minutes, until center has set.
• Cut into wedges.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com