from food folks and for war genes 4-6 cooking time 40 min preheat over to 375° - 9 inch frozen pie crust - 1 + bsp olive oil - 1/2 med yellow omon, diced - 2 cups broccoli Clopets, cooked / thawed: f finzen - 402 sharp cheddar cheese, shreedeel	recipe Broccoli & Ham Quiche	Á
- 9 inch frozen pie crust - 1 + bsp olive oil - 1/2 med yellow onion, diced - 2 cups brocali florets, cooked / thawed: f first - 402 sharp cheddar cheese, shreeded		
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- 402 sharp cheddor cheese, shreeded	- 1/2 med yellow onion, diced	
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	- 3 large eggs (2 of the yolks)	
- 1 cup whole milk/half and half	- 1 cup whole milk/half and half	
- 1/4 tsp pepper		
- I wp ham, dieed		And the second second

Preheat over to 375, center rack in the middle.

Take pie crust out of freezer and let sit 10 min.

Prick pie crust with fork and bake for 9-11 min or until light golden brown. Cook onions in olive oil until translucent (6-8 min). Steam florets, or than if freeded.

Mix broccoli, ham, onion cheese together and fill pie crust. In separate bowl, mix eggs, milk, salt, and pepper. Whish together and pour over broccoli mixture in pie crust.

Bake 35-45 min or until and inserted knife comes out clean, cet sit 15 min before serving.