

Three Cheese Quiche

Ingredients

- 1 cup sliced fresh mushrooms
- 1 cup each chopped onions and fresh broccoli
- 5 eggs
- 2/3 cup milk
- 1/4 cup chopped roasted red peppers
- 1 cup KRAFT Shredded Three Cheese with a TOUCH OF PHILADELPHIA, divided
- 1 frozen deep-dish pie crust (9 inch), unbaked

← 1 1/2 tsp. salt

← Add 1 tsp. salt to vegetables

Instructions:

- Heat oven to 375°F.
- Cook mushrooms, onions and broccoli in skillet sprayed with cooking spray on medium heat 5 min. or until crisp-tender, stirring occasionally. Remove from heat.
- Whisk eggs and milk in medium bowl until blended. Stir in vegetable mixture, red peppers and 1/2 cup cheese; pour into pie crust. Place on baking sheet.
- Bake 35 min. Top with remaining cheese; bake 5 to 10 min. or until knife inserted in center comes out clean. Let stand 10 min. before cutting to serve.

<http://www.kraftrecipes.com/recipes/three-cheese-quiche-120720.aspx>

Add 1/2 tsp. salt to egg mixture