



BROCCOLI CHEDDAR QUICHE

The sophisticated flavors in the goat/cow cheddar cheese produce a unique savory quiche. This is a great vegetarian entree suitable for breakfast, lunch or dinner.

Ingredients

1 pie crust
4 eggs
1 ½ cups grated **Caprikorn Farms Goat/Cow Cheddar Cheese**
2 cups broccoli florets
¼ cup chopped onion
1 teaspoon basil
1 teaspoon olive oil
1 ½ cups milk
pinch of mace and salt & pepper to taste

Directions

Preheat oven to 375°.

Spread grated goat cheese across bottom of pie crust.

Sauté chopped onion in olive oil until transparent. Stir in basil and spread on top of cheese.

Steam broccoli until bright green and just tender. Arrange on top of the onions.

Beat together the eggs and milk adding the spices. Pour over the top.

Bake 35 to 40 minutes.

For more recipes go to www.kidslovegoatmilk.com,
Compliments of Caprikorn Farms LLC