



# MicroDried®

Fruits & Vegetables  
Powders • Fragments • Whole

## broccoli cheddar quiche

- +1 premade pie crust, room temp
- +6 eggs
- +3/4 cup cream
- +1/3 cup chopped green onion
- +1/2 tsp salt
- +1/4 tsp pepper
- +1/4 cup **MicroDried® Broccoli Fragments**
- +1 1/2 cups grated sharp cheddar cheese, divided

- 1) Preheat oven to 350°F.
- 2) Unroll pie crust and press into a standard pie plate.
- 3) Add eggs, cream, green onion, salt, pepper, broccoli fragments, and one cup of cheese to a mixing bowl. Stir gently to combine.
- 4) Pour mixture into prepared pie crust. Sprinkle remaining cheese on top.
- 5) Bake for 25-30 minutes or until center is just set and crust is golden brown.

featured product  
MicroDried® Broccoli Fragments

