

Western Quiche

*Made with Gus's Farm Ham Steak



INGREDIENTS

- 1 pound of Gus's Farm Ham Steak chopped
- 2 tablespoons extra-virgin olive oil
- 1 1/2 cups thinly sliced sweet onion
- 1 cup of green and red bell peppers diced
- 1 tablespoon thinly sliced garlic
- 6 large eggs
- 1/4 cup whole milk
- 1/4 cup half-and-half (*substitute whole milk for a low fat option)
- 1/4 teaspoon salt
- 1/4 teaspoon ground pepper
- 1 1/2 cups shredded cheddar cheese
- Prepared pie crust

DIRECTIONS

1. Preheat the oven to 375 degrees F. Line pie pan with prepared pie crust
2. Heat oil in a large nonstick skillet over medium-high heat; swirl to coat the pan. Add peppers; cook, stirring occasionally, until tender, about 8 minutes. Add onion and garlic; cook, stirring often, until softened and tender, about 5 minutes. Add diced cooked ham (cook separately) 1 to 2 minutes. Remove from heat.
3. Whisk eggs, milk, half-and-half, salt and pepper in a medium bowl. Fold in the egg mixture and cheese. Spoon into the prepared pie pan. Bake until set and golden brown, about 30-35 minutes.