

Dinner by Me: Quiche Lorraine



1. Heat oven to 350 degrees.



2. Chop ham.



3. In the tabletop skillet, pour oil. Stir fry ham, onions and green peppers.



Giant Onions & Peppers Chopped All Natural



4. When finished cooking, spoon into bottom of pie crust.



5. Spread Swiss cheese over ham mixture.



6. In bowl crack **6** eggs and $\frac{1}{2}$ cup milk.
Stir with whisk.

6



7. Pour egg mixture into pie pan.



8. Bake in preheated oven for 35 minutes.

