

Beef and Broccoli Quiche

A hearty quiche with sliced Tri Tip or London Broil, broccoli, and a rich filling infused with Scottish Breakfast tea.

PREP TIME: 35 minutes

COOK TIME: 45 minutes

CRUST:

1 1/2 C all-purpose flour

1/2 C butter, chilled and cubed

1/4 C cold water

FILLING:

1 C cooked Tri Tip or London Broil, thinly sliced

1 C broccoli florets, steamed

1/2 C red bell pepper, diced

1/2 C brewed Scottish Breakfast tea, cooled

3 lg eggs

1/2 C heavy cream

1/2 C milk

1/2 t salt

1/4 t black pepper

PREHEAT THE OVEN to 375°F.

MIX THE CRUST INGREDIENTS in a bowl until the dough forms. Press the dough into a 9-inch pie dish.

BAKE THE CRUST for 10 minutes, then let it cool.

SAUTÉ THE BELL PEPPER until tender.

WHISK THE EGGS, Scottish Breakfast tea, cream, milk, salt, and pepper together.

COMBINE THE BEEF, broccoli, and bell pepper, then spread evenly in the crust.

POUR THE EGG MIXTURE over the beef and vegetables.

BAKE THE QUICHE for 35 minutes, or until set.

COOL SLIGHTLY before serving.