

# Southern Greens and Chicken Quiche

A hearty and flavorful quiche featuring collard and mustard greens, shredded chicken, and a blend of complementary ingredients, enhanced with the rich flavor of Mambo 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, shredded chicken  
1 C collard greens, chopped  
1 C mustard greens, chopped  
1/2 C red bell pepper, diced  
1/2 C onion, diced  
1/2 C shredded cheddar cheese  
1/2 C brewed Mambo tea, cooled

3 lg eggs  
1/2 C heavy cream  
1/2 C milk  
1/2 t salt  
1/4 t black pepper  
1/4 t smoked paprika

**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 COLLARD AND MUSTARD GREENS**, red bell pepper, and onion until tender.

**WHISK THE EGGS**, Mambo tea, cream, milk, salt, black pepper, and smoked paprika together.

**COMBINE THE SHREDDED CHICKEN**, sautéed vegetables, and cheddar cheese, then spread evenly in the crust.

**POUR THE EGG MIXTURE** over the chicken and vegetables.

**BAKE THE QUICHE** for 35 minutes, or until set.

**COOL SLIGHTLY** before serving.