



# Quick Quiche

Makes 6 Servings

## Gather

- Medium Mixing Bowl
- Whisk
- Fork
- Baking Sheet with Edges
- Measuring Spoons
- Measuring Cup
- 4 Eggs
- 1 Cup of Whole Milk
- 1 Teaspoon of Garlic Salt
- 1 Cup of Shredded Cheddar
- 3 Sausage Patties (Vegetarian or Meat)
- Pre-made Frozen All Vegetable Pie Crust

## Get Ready

- Pre-heat the Oven to 350F.**
- Measure out the ingredients.
- Brown or heat the sausage and crumble. Drain on paper towels if needed.
- Take the fork and poke 12 holes around the inside edges and 12 holes on the bottom of the pie crust.
- Place the pie crust on the baking sheet.

## Combine

- Beat eggs in mixing bowl.
- Add the milk and garlic salt and **beat while counting to 30.**
- Add the sausage and egg and mix well.
- Pour the egg mixture into the pie crust that is already on the baking sheet.

## Heat

- Bake the quiche for **35 minutes.**
- Set a timer for 35 minutes. (Or 2 timers)**
- Remove from the oven WITH DRY POTHOLDERS.

## Finish & Serve

- Allow the quiche to cool for 5 minutes.
- Cut into 8 slices and serve on plates.
- Enjoy while hot!