

# Collard Green Quiche

Prep Time: 30 minutes | Cook Time: 45-55 minutes | Serves: 5-6

## Ingredients:

1 deep dish pie crust  
½ pound cooked ground breakfast sausage  
½ cup cooked collards  
½ cup Kyvan Honey-Apple Salsa  
4 large eggs  
½ cup milk  
½ cup heavy cream  
½ cup shredded cheddar cheese  
Salt and Pepper

## Directions:

Preheat oven to 375 degrees.  
Beat eggs, add in milk, cream, Kyvan Honey-Apple Salsa, and shredded cheddar. Stir together well.\*Salt and pepper to taste.

Layer the ½ pound of ground breakfast sausage into bottom of pie crust. Top with prepared collard greens. Pour in liquid ingredients.

Place quiche on baking sheet. Bake for 45-55 minutes or until brown on top. Let rest of 10 minutes before eating.

Notes: This recipe is original to The South in Your Mouth Podcast. It has only been prepared with KYVAN Honey-Apple Salsa. Visit [www.kvvan82.com](http://www.kvvan82.com) to purchase this salsa.

For collard green recipe, see The South in Your Mouth recipes page.  
Prep time increases if you include time to prepare collards.