

## Ham and Tomato Quiche

Servings: 6 to 8

### INGREDIENTS

- 1 ea 9-in pie crust, unbaked
- 6 ea Glenview Farms® large eggs
- 1 c half-and-half
- ¼ t Monarch® dried thyme
- ¼ t dried parsley
- ½ t Monarch salt
- ⅛ t Monarch black pepper
- dash nutmeg
- ½ c shredded cheddar or Swiss cheese
- ½ c chopped tomatoes
- ¼ c chopped onions
- ¼ c Metro Deli™ uncured gourmet ham, chopped

### PREPARATION

Pierce unbaked pie crust several times with fork; set aside. In a mixing bowl, whisk together eggs, half-and-half, and seasonings. Sprinkle cheese, vegetables and ham over unfilled pie crust. Pour in egg mixture. Bake at 400° for 45 to 60 minutes, or until nicely browned.

