



Another delicious recipe from
Tanya's Kitchen

Ham & Swiss Quiche

Ingredients

1 9-inch pie shell
3 ounces smoked ham
1 cup shredded Swiss cheese
Hand full fresh Basil
8 eggs
1/2 cup heavy cream
Salt and pepper to taste

Directions

- Pre-bake pie shell at 350 degrees for about 7 minutes. Allow to cool
- Dice smoked ham and shred your Swiss cheese
- Chop Basil
- In a mixing bowl, crack 8 eggs
- Add 1/2 cup heavy cream
- Season with salt and pepper
- Mix well
- In the pie shell, sprinkle ham and cheese and cover with egg mixture
- Bake at 350 degrees for approximately 40 minutes
- You can find all these ingredients at all your Foster's Food Fair IGA stores