

# Easy Broccoli Quiche

*From – Fresh from the Farmstand*

2 Tbsp butter  
1 onion, chopped  
1 tsp garlic, minced  
2 cups broccoli, finely chopped  
9” pie crust  
1 ½ cups shredded mozzarella cheese  
4 eggs, beaten  
½ cup milk  
½ cup sour cream  
½ tsp salt  
½ tsp pepper

- Melt butter in a large skillet over medium-low heat.
- Add onion, garlic and broccoli.
- Cook slowly, stirring occasionally until vegetables are soft.
- Arrange crust in a 9” deep-dish pie plate.
- Spoon vegetable mixture into unbaked crust.
- Sprinkle with cheese.
- Stir together remaining ingredients and pour over cheese.
- Bake at 350 degrees for 35 to 40 minutes, until center has set.
- Cut into wedges.



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