

Easy Quiche Recipe

PREP TIME 15 minutes

COOK TIME 35 minutes

TOTAL TIME 50 minutes

SERVINGS 6 servings

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★★★★★
4.94 from 512 votes

This Easy Quiche Recipe starts with a premade pie crust but no one has to know! It's loaded with ham, cheese and green onions and is the perfect easy breakfast or dinner! You can really add anything you want to this easy quiche recipe -- other vegetables, different cheeses or seasonings.

Ingredients

- 1 refrigerated pie crust
- 6 large eggs
- $\frac{3}{4}$ cup milk or cream
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 1 cup cooked ham chopped
- 1 $\frac{1}{2}$ cups shredded cheese divided
- 3 tablespoons green onions

Instructions

1. Preheat oven to 375°F.
2. Unroll pie crust and press into a 9" pie plate, crimping the top edges if desired.
3. In a large bowl, whisk together eggs, milk, salt and pepper.
4. Sprinkle ham, 1 cup of cheese, and green onions into the pie crust and pour the egg mixture over top. Sprinkle remaining $\frac{1}{2}$ cup cheese on top of egg mixture.
5. Bake for 35-40 minutes until the center is completely set. Let cool for 5-10 minutes before slicing and serving. **I find that I usually need to bake for 60-75 mins**

Nutrition Information

Calories: 299, Carbohydrates: 16g, Protein: 15g, Fat: 18g, Saturated Fat: 7g, Cholesterol: 190mg, Sodium: 705mg, Potassium: 167mg, Sugar: 2g, Vitamin A: 505IU, Vitamin C: 0.6mg, Calcium: 208mg, Iron: 1.7mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

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