SHELLY'S HOMEMADE QUICHE

INGREDIENTS

- 8 eggs
- 4 oz of thinly sliced ham, finely chopped
- 1 cup of cheese, shredded
- 1 small bundle of green onions, chopped
- 1 deep-dish defrosted pie crust
- 1 tsp salt
- 1 tsp pepper
- 1 tsp basil
- 1 tsp parsley
- ½ cup of heavy cream

DIRECTIONS

1. Mix the eggs, cheese, onions, ham, cream and seasonings together and pour into pie crust.
2. Bake at 350 degrees for 40-45 minutes. Just like a cake, place knife in center and if comes out clean, the quiche is done.

FOR A HEALTHY SPIN: Try adding extra vegetables by cooking onion, green pepper, mushrooms or zucchini. Heat olive oil in a skillet to medium heat, cook and stir vegetables until soft, 5-7 minutes. Mix into your egg mixture for some extra color!