

# H O M E M A D E   B R O C C O L I C R U S T L E S S   Q U I C H E

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## Ingredients:

- 2 Tbsp Lard /butter
- ½ cup Chopped Onions
- 1 cup Milk
- 10 Eggs
- 10-15 oz Broccoli chopped
- 1 ½ cups Cheese (any kind will do)
- S&P
- Garlic Powder (Or fresh garlic)
- Bacon (Optional)



## Directions:

1. If your using a pie plate instead of directly in the cast iron skillet – crease a 9 inch pie plate or something similar.
2. If your using Fresh Broccoli – steam your broccoli until el dente (a bit more than half cooked, do not overcook).
3. Melt the butter or lard into your pan, add in the onions and saute until translucent. Optional: Add in chopped garlic for extra flavor.
4. Add in the cooked broccoli (or chopped frozen) and add milk- Turn OFF burner. Sprinkle S&P and Garlic Powder to your liking. (If you're using a pie plate instead of Cast Iron place this mixture into your pie plate and follow the remaining directions)
5. Preheat oven to 325° F Degrees.
6. In a separate dish crack and whisk the eggs.
7. Sprinkle your cheese on top of the broccoli and pour the eggs right over that. Sprinkle with bacon.
8. Place in preheated oven and bake for 45 Minutes.
9. Allow to cool for 10 minutes, slice and enjoy!

