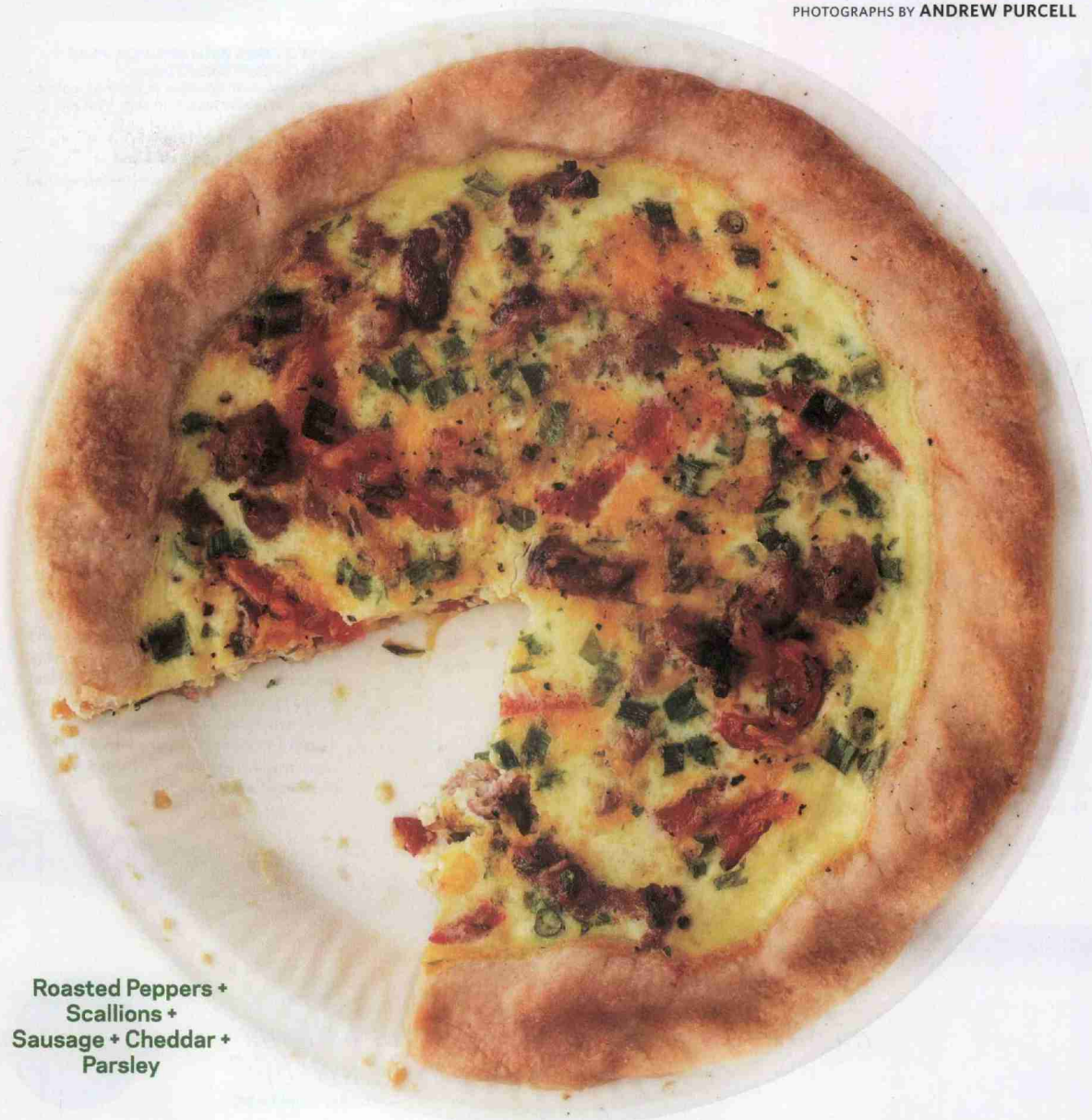


Fun
Cooking

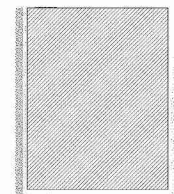
Mix & Match Quiche

Design the perfect brunch: This customizable recipe leads to thousands of possibilities!

PHOTOGRAPHS BY ANDREW PURCELL



Roasted Peppers +
Scallions +
Sausage + Cheddar +
Parsley



1

MAKE THE CRUST

Preheat the oven to 375°. Line a 9-inch pie plate with pie dough (store-bought or homemade; see foodnetwork.com/piecrust for our favorite recipe) and crimp as desired; chill 30 minutes. Line with foil, then fill with pie weights or dried beans. Bake until the crust is set, about 20 minutes. Remove the foil and weights and continue baking until lightly golden, 5 to 10 more minutes. Let cool while you prepare the filling.

2

CHOOSE YOUR VEGETABLES

Prepare ½ to 1 cup total (choose up to 3). Transfer to a large bowl.



Asparagus, roasted and chopped



Broccoli, chopped and roasted or steamed



Kale, chopped and sautéed (or frozen chopped spinach, thawed and drained)



Jarred roasted peppers or cherry peppers, roughly chopped



Frozen peas, thawed



Mushrooms, sliced and sautéed



Potatoes, shredded and sautéed



Cherry or grape tomatoes, halved



Radicchio, chopped and sautéed



Olives, pitted and sliced (use up to ¼ cup)



Onions or shallots, sliced and sautéed



Scallions, chopped

3

ADD MEAT (OPTIONAL)

Prepare up to ½ cup total (choose 1 or 2). Add to the bowl with the vegetables.

- Bacon, cooked and crumbled
- Sausage, cooked and crumbled
- Ham or salami, chopped
- Corned beef or pastrami, chopped
- Rotisserie chicken, shredded
- Crabmeat, picked over

4

ADD CHEESE

Shred or crumble ¾ to 1 cup total (choose 1 or 2). Add to the bowl with the vegetable mixture and toss.

- Swiss, gruyère or jarlsberg
- Provolone
- Gouda (regular, aged or smoked)
- Ricotta salata
- Fontina
- Monterey jack or pepper jack
- Mozzarella
- Goat cheese
- Manchego
- Cheddar
- Brie
- Feta
- Parmesan

5

MAKE THE QUICHE

Whisk 3 eggs, ½ teaspoon salt, ¼ teaspoon pepper and 1¼ cups heavy cream, half-and-half or milk in a large bowl. If desired, stir in 1 to 2 tablespoons chopped fresh herbs, ½ teaspoon paprika or chile powder, or some grated lemon zest. Spread the vegetable-cheese mixture in the crust, then pour the egg mixture on top. Reduce the oven temperature to 350° and bake until the filling is set, 40 to 50 minutes. Let cool at least 30 minutes before slicing.

FOOD STYLING: CARBIE FURCELL; PROP STYLING: PAIGE HICKS

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Broccoli + Red Onion + Pepper Jack + Chives

Asparagus + Cherry Peppers + Onion + Bacon + Jarlsberg

