

## Weeknight Quiche

Quiche is a satisfying and easy meal to make. I keep a couple of crusts in the freezer and search in the fridge for veggies I need to use and grab whatever cheese I have on hand. On Monday evening, I needed something easy, so quiche to the rescue. This is how I made this week's quiche.

Preheat oven to 375 degrees.

Saute together in a little butter or olive oil:

1 red pepper, diced small

1/2 cup thinly sliced leeks

1 head of broccoli, florets cut small

Season veggies with salt, pepper, and oregano.

Sprinkle 1/2 cup of cheese (we used shredded mozzarella) on the bottom of the crust. Spread veggie mixture over cheese. Whisk 6 eggs and a splash of milk in a bowl. Pour over veggies. Bake until quiche is set (not liquid and jiggly in the center), about 35-45 minutes. Take out of the oven and let sit for 5 minutes before serving. Enjoy hot or cold.