


Chicken and Broccoli Quiche

Makes 2 quiche | Serving Size: 1/6 quiche



 **Hints:** With this time-saving recipe, you can make one now and freeze one for later.

To lower fat and calories, try making this recipe in a muffin tin without the crust. It will be a perfect serving size, and you can freeze the leftovers for a quick breakfast or snack later.

Ingredients

- 2 (9-inch) pie crusts, baked (optional)
- 4 eggs
- 1 cup low-fat or skim milk
- Salt and pepper to taste
- 1/2 to 3/4 teaspoon garlic powder
- 1 (10 or 12-ounce) package frozen, chopped broccoli
- 1/4 cup shredded carrots
- 1/4 cup onion, finely chopped (optional)
- 3/4 cup cooked chicken, chopped
- 3/4 cup reduced-fat cheddar cheese, shredded

Directions

1. Preheat oven to 350°F. Bake pie crusts according to package directions, if using.
2. In a mixing bowl, combine eggs, milk, salt, pepper, and garlic powder. Mix well.
3. Place frozen chopped broccoli in microwave. Cook according to package directions. Pour off liquid. Let cool, and squeeze broccoli between clean paper towels to remove remaining water.
4. Layer the meat, vegetables, and cheese into baked pie crusts. Pour the egg mixture over the ingredients.
5. Bake at 350°F for 30 to 40 minutes or until top is browned and a knife inserted in the center comes out clean. Use a thermometer to be sure temperature of quiche reaches 160°F.
6. Let stand 5 minutes before cutting.

160°F

Nutrition Information Per Serving

245 calories		Total Carbohydrate	21 g
Total Fat	11 g	Dietary Fiber	2 g
Saturated Fat	4 g	Sodium	360 mg
Protein	15 g		



Excellent Source of Vitamins A



Excellent Source of Vitamin C



Good Source of Calcium



MOVE MORE



Start a Walking Group

Get together with two other friends and their kids and go for a walk. Schedule it on a certain day of the week at a certain time, like every Thursday at 4pm. Walking together is a great way to talk and visit as well as get some activity.