



Skillet Quiche

directions

1. Preheat oven to 350°F degrees.
2. Bring 1 sheet of refrigerator pie dough to room temp. Roll out on lightly floured surface and fit into a well-seasoned iron skillet. Turn any excess dough to the inside of the skillet or trim away.
3. Smear the 1 tsp mustard over the bottom of the pie dough and then sprinkle with ¼ cup of the Swiss cheese.
4. Evenly spread the sausage crumbles over top of cheese.
5. Whisk together the eggs, cream, salt, pepper, and 1 cup of the Swiss cheese until well mixed.
6. Pour egg mixture over the sausage. Arrange artichoke hearts on top.
7. Place ½ of the bell pepper slivers decoratively over top of artichokes. Sprinkle final ¼ cup Swiss cheese over all and finish with remaining slivers.
8. Bake for 35-40 minutes or until the quiche is puffy and golden brown and the eggs are set.

notes

You can also use a pre-formed refrigerator pie crust in an aluminum pan just as well, but making this quiche in the iron skillet contributed to it having a wonderfully crispy crust.

Although this recipe has no fancy ingredients the finished quiche is very elegant and would be a great dish to make for a party of special dinner or brunch. A glass of champagne or sparkling grape juice would turn this into a very special meal.

to serve

Let quiche sit for a few minutes before cutting into wedges.



6 - 8

servings

12 min

prep time

35 - 40 min

cook time

ingredients

1 lb. Swaggerty's Farm roll sausage, cooked, and crumbled

1 pre-made refrigerator pie dough

1 tsp Dijon type mustard

1 ½ cup grated/shredded Swiss cheese

6 eggs

¾ cup cream

Salt and black pepper

6 ounce jar quartered, marinated artichoke hearts drained

½ red bell pepper slivered

Pairs well with: Hearts of romaine lettuce salad with your favorite salad dressing

Special Kitchen Tools: N/A