Eat Smart • Move More

Crustless Quiche

Prep Time: 15 minutes Total Time: 1 hour









Ingredients

Nonstick cooking spray 3 cups 1% milk 8 eggs

½ teaspoon garlic powder ¼ teaspoon ground black pepper

10 ounces frozen broccoli, thawed 1 cup chicken thighs, cooked and shredded

1 onion, finely chopped 1 carrot, shredded

3/4 cup reduced fat cheddar cheese, shredded

Nutrition Facts

8 servings per container Serving size

Amount per serving

1 serving (237.53g)

190

Calories	190
	% Daily Value*
Total Fat 9g	12%
Saturated Fat 4d	20%

Trans Fat 0g	
Cholesterol 225mg	75%
Sodium 240mg	10%
Total Carbohydrate 9g	3%
Dietary Fiber 2g	7%
Total Sugars 6g	

Includes g Added Sugars Protein 19g

Vitamin D 2mcg 10% Calcium 251mg 20% Iron 1mg 8% Potassium 402mg

Directions

- Heat oven to 350°F and spray a baking dish with nonstick cooking spray.
- In a mixing bowl, combine milk, eggs, garlic powder, and ground black pepper. Beat until well combined.
- In the baking dish, add the egg mixture and gently stir all remaining ingredients together.
- Bake for 30-40 minutes or until the top has browned. Let stand 5 minutes before cutting.

Quick Tips

- Substitute any protein in place of the chicken and any vegetables of your choice.
- Cottage or ricotta cheese can be used in place of the milk. NOTE: cottage cheese contains more sodium.
- This recipe can be used for breakfast. lunch, or dinner!

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(Recipe adapted from: https://recipes.sparkpeople.com.)

^{*}The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general