

New Year Quiche

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When the holidays have past, it's time to use up all your yummy leftovers to create additional meals! One of my favorite ways to use extra veggies, meats, and cheeses is by creating a quiche or frittata!

Ingredients:

6 - 8 eggs

1/2 cup milk

1/2 cup half n half

1 - 2 cups cheese (any kind or combo that goes well with your filling)

1 - 2 cups of filling (this would be leftover sautéed veggies, any cooked meat like ham or bacon, etc.

1/2 bag of frozen tater tots - baked

*You can also choose to use your own crust recipe, pre-made, or crustless!

*Season as desired - get creative!

Instructions:

Preheat oven to 350 F degrees.

Butter pie dish if using tater tot crust. Pour desired amount of tater tots to cover the bottom of pie dish. Use the back of a large spoon to press the tots into a crust making sure it covers the bottom and sides of dish.

- If not using tater tots, use desired pie crust in pie dish.
- You can also choose to omit a crust all together for more of a frittata style quiche.

Using your leftover veggies, meat, and cheese, layer all desired ingredients evenly in the pie dish.

In a medium bowl or large measuring cup, beat eggs, milk, half n half and any seasoning of choice until blended. Pour the egg mixture on top to cover all ingredients.

Bake for 45 minutes - 1 hour or until golden brown and center cooked through.