

PAM'S BREAKFAST QUICHE



You could probably consider this more of a breakfast lasagna because it's layered with all of your breakfast essentials. It's easy to make and can be prepared the night before – Perfect for when you have lots of family and guests over! This recipe can be easily tweaked by adding just about anything you might fancy. This breakfast favorite is great with mimosas.

INGREDIENTS

- 12 pieces of crust-less bread
- 1.5 lbs of shredded ham
- 2 cups of shredded cheddar cheese
- 1 cup chopped fresh Portabella mushrooms
- 6 eggs
- 3 cups of milk
- ½ teaspoon ground mustard
- 2 cups of Corn Flakes
- ½ cup melted butter

DIRECTIONS

1. Grease a 9"x13" pan.
2. Lay 6 slices of the crust-less bread on the bottom of the pan.
3. Add one layer of shredded ham (Approximately 1 ½ lbs).
4. Add one layer of shredded cheddar cheese (2 cups).
5. Add another layer of 6 slices of crustless bread.
6. Mix together six beaten eggs, 3 cups of milk, chopped onions, mushrooms & ½ tsp dry mustard, (peppers optional).
7. Pour over the pan of bread, ham & cheese.
8. Slightly crush 2 cups of Corn Flakes with ½ cup of softened butter. Spoon over top of prepared Quiche
9. Bake one hour at 350 degrees.
10. Let cool and set for 10 minutes before serving.

Recipe compliments of  Viking Village
FOODS

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