Beauty school dropout warms up breakfast

Description

Warm up with quick carrot quiche

This quiche may not win any beauty contests, but if you want to warm up with breakfast, this low maintenance variation of carrot quiche is the perfect runner-up to a high maintenance thing of beauty.

beauty school dropout
beauty school dropout

1 refrigerated pie crust dough for 9-inch pie

4 medium eggs, beaten

default watermark

Â¼ cup milk

Â½ cup green onions, chopped

Â½ cup shredded carrots

Â½ cup shredded mozzarella cheese

Â¼ teaspoon salt

twist of fresh ground pepper

1. Lightly coat bottom of pie plate with cooking spray or olive oil. Place pie crust dough in pie plate and skip the fluting.
2. Combine all other ingredients in mixing bowl. Pour mixture into pie crust.
3. Bake in preheated 350 degree oven for 30 minutes or until top sets. Cool 10 minutes. Cut into wedges. Serve.