

Turkey and Stuffing Quiche

Ingredients:

Crust:

One 9-inch frozen pie shell

Filling:

1 cup crumbled leftover stuffing

1 cup chopped leftover turkey

1 cup shredded sharp Cheddar

1/4 cup parsley leaves, roughly chopped

Kosher salt and freshly ground black pepper

Custard:

1 1/4 cups half-and-half

3 large eggs

1/4 teaspoon freshly grated nutmeg

Kosher salt and freshly ground black pepper

Directions:

Par-bake the crust according to package directions. Let cool slightly before adding the filling.

For the filling:

Sprinkle the stuffing and turkey in the par-baked shell. Top with the Cheddar and parsley. Season with a little salt and pepper.

For the custard:

Whisk together the half and half, eggs, nutmeg, 1/2 teaspoon salt and 1/4 teaspoon pepper in a medium bowl.

Pour the custard over the filling. Adjust the oven temperature to 350 degrees F and bake until set, 35 to 45 minutes. Let cool at least 30 minutes before serving warm or at room temperature.