Party Perfect Quiche Florentine

Cooking Instructions

This dish includes 2 parts: Quiche Mix and twelve 3-inch Pie Crusts.

Thawing: Leave quiche mix in the refrigerator for 24 hours before cooking. Alternatively, submerge the well-sealed container in water for 30–45 minutes, shaking periodically to help it thaw more quickly.

Quiche:

1. Thaw quiche mix and stir well.
2. Preheat oven to 350°F.
3. Pre-bake mini quiche crusts on the lower rack for 5 minutes.
4. Remove crusts from oven and spoon quiche mix into crusts, dividing evenly among the 12 crusts.
5. Bake 35–50 minutes, until golden brown and quiche is set.
6. Tent with aluminum foil if crusts begin to brown too much.
7. Let rest 10 minutes before serving.

Serving Suggestions: Serve with fruit or a green salad. Mimosa.

Please Note: Baking times are estimates and vary based on your actual oven, pan placement, and the starting temperature of the quiche mix. For best results, bake until the quiche is set and heated throughout.

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