Quiche Florentine

Cooking Instructions

This dish includes 2 parts: Quiche Mix and 9-inch Pie Crust.

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. Prick frozen pie crust with a fork and bake for 3 minutes.
4. Place pie crust on a baking sheet and pour quiche mix into crust. This helps prevent issues if the quiche overflows the crust a little.
5. Bake approximately 1 hour 15 minutes, until quiche is set throughout.
6. If crust begins to brown too much, cover with foil while quiche finishes baking.
7. Let rest 5 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 throughout.

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