

Easy Sourdough Quiche

Ingredients:

- 12 eggs
- 1 c. sourdough discard – *see notes at bottom for alternatives.*
- ½ c. milk
- 1 c. cheese – *we like to use a cheddar blend.*
- ¼ c. parmesan, optional
- Salt and pepper to taste – *we like to use garlic salt.*
- Cajun seasoning, optional

optional add- ins:

- 1 lb. sausage, bacon, or chopped ham– *any type of meat would work.*
- 1 onion, diced
- 1 c. mushrooms – *we leave them whole as some kids don't like them*
- 1 c. spinach, chopped
- Other veggies as desired – *this is a good way to use up leftovers!*

Directions:

Preheat oven to 375 degrees and grease a 9x13 pan, set to the side.

Cook the meat of your choice and set to the side to cool.

Sauté the veggies until tender and set to the side to cool.

Whisk the other ingredients together in a large bowl and add in meats and veggies.

Pour this into the greased pan and sprinkle with additional cheese, if desired.

Bake for 40-45 minutes.

Notes:

Sourdough alternatives: (*increase milk by ¼ cup as well.*)

- 1 c. Bisquick
- 1 c. self-rising flour
- 1 c. all-purpose flour plus 1 ½ t. of baking powder and ¼ t. salt