

Easter Quiche with Garlic Sauce©

Makes two pie plates...One pie plate serves 6-8

Preheat conventional oven to 350°, convection oven to 325°.

Ingredients:

8 medium	eggs or 6 large
1 1/2 cup	cream
2-12 oz. pkgs.	Stouffer's™ Spinach Soufflé, defrosted
1-1.5 oz. env.	Knorr™ Four Cheese Sauce Mix or Hollandaise Sauce Mix, optional
3/4 cup	sharp cheddar cheese, grated
3/4 cup	provolone or Swiss cheese, grated (if coarsely grated add 1 cup)
3/4 cup	parmesan cheese, grated
2 tsp.	lemon pepper
2 tsp.	fajita seasoning or 2 tsp. Tabasco™ Green Pepper Sauce
2-12 oz. cans	Bumble Bee™ Solid White Albacore Tuna in water, Do Not Drain (Or, salmon or chicken)

Method:

Spray two-9.5 deep dish pie plates with Pam™.

In a large mixing bowl, whisk eggs and cream together. Stir in spinach soufflé and cheese sauce mix. Add cheeses, lemon pepper and fajita seasoning and stir again. Add juice from tuna can. Break up tuna into small pieces and stir into mixture. Divide mixture into pie plates.

Topping – Ingredients:

2 cups	croutons or stuffing mix
1 cup	parmesan cheese, grated
2 oz.	butter, melted

Method:

Put croutons into a Ziploc™ bag and crush almost fine. Stir in parmesan cheese and then melted butter. Mix thoroughly and sprinkle evenly on top of tuna mixture.

Bake 50-60 minutes or until brown on top and not caved in in the middle. To keep from browning too quickly, cover loosely with foil after baking half the time. Cool slightly before serving. Eat hot, warm or cold.

Garlic Sauce – Ingredients:

1 1/2 cups	mayonnaise
3 Tbsp.	parmesan cheese, grated
3 Tbsp.	white wine
1/2 tsp.	white pepper
2 tsp.	fresh garlic, minced very fine

Method:

Remove the flute from the Simmer Pot and fill surrounding pot less than half full with hot water. Replace flute.

Spray the interior of the pot with Pam™. Mix all ingredients into the pot (or a double boiler). Put on burner, turn on heat and when a musical tone sounds, immediately turn heat down. **Do not boil sauce.** It will curdle easily. If it curdles, add more cold mayonnaise to stop curdling. Serve garlic sauce on the side.

Hint: Quiche freezes well after baking. Cover airtight when frozen. Defrost slowly in the refrigerator. Reheat in the microwave. If freezing, add one or two envelopes of Knorr™ Four Cheese Sauce Mix or Hollandaise Sauce Mix otherwise the quiche will be too watery when defrosted.

Hint: Recipe may be cut in half.

