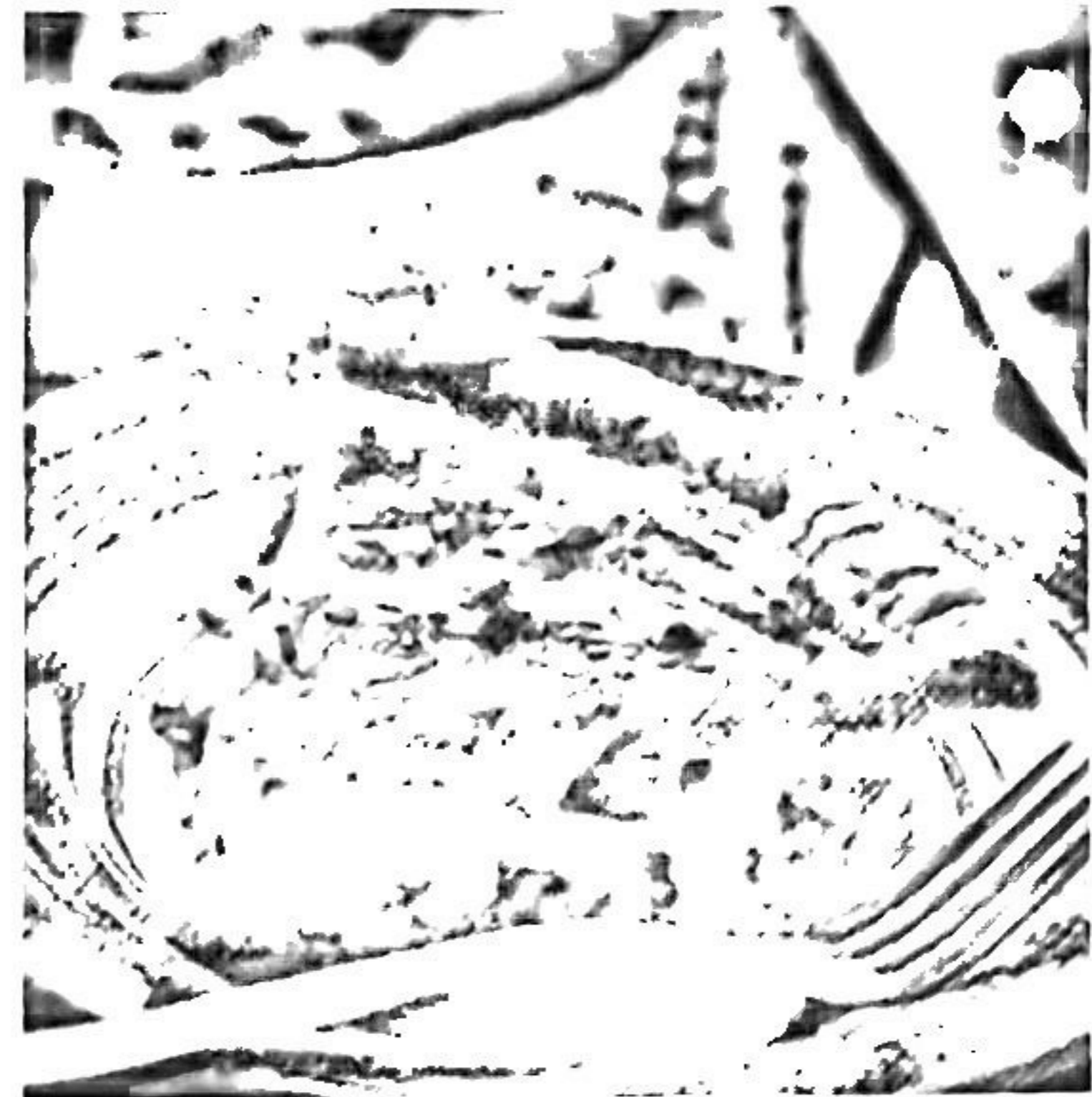


# Easy Ham and Cheese Quiche

This rich and cheesy quiche is perfect for using up leftover ham.

 <b>Course</b>	Main Course
 <b>Prep Time</b>	10 minutes
 <b>Cook Time</b>	40 minutes
 <b>Total Time</b>	50 minutes
 <b>Servings</b>	8 servings
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4.84 from 67 votes

## Ingredients

- 1 tablespoon butter
- 1/2 medium yellow onion, chopped
- 4 eggs, lightly beaten
- 1 cup half-and-half
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 1/2 cups diced ham
- 1 cup shredded swiss cheese
- 1 cup shredded cheddar cheese
- 1 deep dish frozen pie crust

## Instructions

1. Preheat oven to 375 degrees.
2. Melt butter in a small nonstick pan and cook onion until soft. Let cool slightly.
3. In a large bowl, whisk together eggs, half-and-half, salt and pepper.
4. Stir in ham and both cheeses. (I like to leave a small handful of cheese to sprinkle on top.)
5. Stir in cooked onion.
6. Pour filling into pie crust, set on a baking sheet and place in oven for 40 to 45 minutes, or until set.
7. Serve warm or chilled.

## Nutrition

Calories: 356kcal

This recipe originally appeared on [spicysouthernkitchen.com](https://spicysouthernkitchen.com)

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