

Quiche

Ingredients:

- ½ lb. ham, diced
- 2 packets of pancake mix
- 8 eggs
- 4 cups Spinach
- 2 cups Green onions
- 2 cups Asparagus

Directions:

- 1. Line an oiled pie mold with prepared pancakes (for pie shell).
- 2. Bake in 375-degree oven for 5 minutes.
- 3. Sauté spinach, green onions and asparagus.
- 4. Add ham.
- 5. Put well drained vegetables & ham mixture in pie shell.
- 6. Beat eggs.
- 7. Pour in pie shell.
- 8. Cook for 15 minutes or until eggs are set.
- 9. NOTE: Allow to cool for a few minutes before serving.

Servings: makes 4 servings.

Each serving = 4 oz. lean protein, ½ protein product, 2 cups select vegetables.