



# PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

## CHICKEN AND OLIVE QUICHE

- 1 refrigerated pie crust for 9-inch pie pan
- 2 cups chopped, cooked chicken
- 1 (8-ounce) can sliced mushrooms, drained
- 1/4 cup chopped green onions
- 1 (2-ounce) can sliced black olives
- 1 1/2 cups shredded sharp cheddar cheese
- 1 cup PURITY CREAM or HALF AND HALF
- 4 eggs
- 1 teaspoon dried basil
- 1/4 teaspoon red pepper

Carefully unfold and place piecrust in 9-inch pie plate; finish edges as desired. Place chicken, mushrooms, onions and olives in crust. Sprinkle with cheese. Mix together PURITY CREAM or HALF AND HALF, eggs, basil and red pepper. Pour over filling. Bake at 425°F for 10-12 minutes; reduce temperature to 350°F and continue baking for another 25-30 minutes or until quiche tests done.