



SALADMASTER®

Quiche

Items: 12 in. Electric Oil Core Skillet with Cover

INGREDIENTS:

- 12 eggs
- 1 red bell pepper, seeded & diced
- 1 green bell pepper, seeded & diced
- 1 white onion, #2 cone
- Fresh spinach
- Tomato, sliced
- Cheddar cheese, #2 cone
- ½ cup pancake mix
- Butter



INSTRUCTIONS:

Whisk 12 eggs, then add diced peppers, onion and pancake mix to bowl and mix. Coat bottom and sides of Electric Skillet with butter. Then pour mixture in Electric Skillet and turn to 350 degrees. Place spinach leaves and tomatoes on top. Wait for the Vapo-Valve to click, then turn heat to low for 10 – 15 minutes. Add cheese; cover & cook for 3-5 minutes until cheese is melted. Use the Saladmaster Turner and gently slice “pie wedges” and serve.

