

Vegetable Pie

- butter / margarine
- 3 beaten eggs
- 1-1/2 cups milk
- 1/4 cup sliced onion
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- dash nutmeg
- 3/4 cup frozen or fresh vegetables (peas, broccoli, other)
- 1-1/2 cups shredded cheese (Swiss, Monterey jack, cheddar, Havarti)
- 1 tablespoon flour (masa flour OK)

Use a glass pie plate. Grease with butter or margarine.

Mix together the eggs, milk, onion, salt, pepper, nutmeg, veggies. Toss the cheese in the flour, to coat, then stir into mixture.

Bake in an oven preheated to 325 degrees Fahrenheit, for 35 to 40 minutes (a knife inserted in the center should come out clean).

Serves: 4

Preparation time: 60 minutes

– [Subscriptions \(1\)](#)

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