
CHICKEN AND FONTINA QUICHE

1 unrollable pie crust (1/2 15 oz. package)
butter for pan and foil
1 cup finely chopped cooked chicken
5 oz. fontina cheese, finely grated (about 1 cup grated)
pinch salt
pinch pepper
1 tablespoon fresh oregano, chopped
2 large eggs
3/4 cup heavy cream

Preheat oven to 450°.

Butter a 9-inch tart pan. Place tart pan on rimmed baking sheet. Unroll pie crust and fit into pan.

Butter one side of a piece of foil larger than pan. Lay foil, butter side down on top of crust. Top foil with pie weights. Distribute weights evenly. Bake crust for 10 minutes. Remove foil and pie weights. Bake an additional 3 minutes.

Reduce heat to 350°.

Arrange chicken over crust. Top chicken with cheese and oregano.

Combine eggs and cream in a small mixing bowl. Pour over chicken.

Bake quiche at 350° for 30 minutes or until set.

Serves 6