

Broccoli & Cheddar Omelet Pie



Ingredients

1 1/2 cups chopped broccoli
8 eggs
1/4 cup milk
1/2 cup grated cheddar cheese
2 tablespoons Italian parsley, chopped
1/2 cup soft breadcrumbs
1 unbaked pie shell

Cooking Instructions

Preheat the oven to 375 degrees. Chop broccoli into bite-sized pieces. In a large bowl, beat together the eggs and milk. Add the cheddar cheese, broccoli, parsley, and breadcrumbs, stir to combine. Pour mixture into the pie shell and bake for 20 to 25 minutes or until puffy in the center. Serves 6 to 8.