

**Misc.**

---

# **Smoked Ham, Leek and Gruyere Cheese**

## **Quiche**

Woman's Day Magazine

**Servings: 8**

**Preparation Time: 15 minutes**

**Start to Finish Time: 1 hour**

**Bake Time: 40 minutes**

**1 refrigerated rolled pie crust**  
**2 teaspoons olive oil**  
**2 medium leeks (white and light green parts only), chopped**  
**Kosher salt and pepper to taste**  
**2 tablespoons fresh thyme, finely chopped**  
**4 large eggs**  
**3/4 cup sour cream**  
**1/2 cup whole milk**  
**1 tablespoon Dijon Mustard**  
**4 ounces thinly sliced deli ham**  
**1/4 teaspoon fresh nutmeg (optional), grated**  
**1 cup (4 oz) Gruyere or Swiss cheese, grated**

Preheat oven to 425 degrees.

Fit the pie crust into and up the sides of a pie plate; fold the edge of dough underneath itself to create a thicker 1/2-inch border that rests on the lip of the pie plate and crimp as desired. Place on a rimmed baking sheet and bake until lightly golden, about 12 to 15 minutes. Remove and reduce oven heat to 375 degrees.

Meanwhile, heat the oil in a large skillet over medium heat. Add the and leeks and 1/4 teaspoon of salt and 1/4 teaspoon of pepper; cook, stirring occasionally until soft, about 5 to 7 minutes. Stir in the thyme; remove from heat.

In a large bowl, whisk together the eggs, sour cream, milk, mustard, 1/4 teaspoon salt, 1/4 teaspoon pepper and nutmeg, if using. Gently stir in the onion mixture and Gruyere cheese..

Lay the ham in the bottom and up the sides of the baked quiche shell.

Pour the egg mixture into the crust. Bake until just set and a knife inserted in the center comes out clean, about 35 to 40 minutes.

Let rest 5 minutes before serving.

---

Per Serving (excluding unknown items): 105 Calories; 9g Fat (75.0% calories from fat); 4g Protein; 2g Carbohydrate; trace Dietary Fiber; 118mg Cholesterol; 77mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.