



French Herb QUICHE

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Classic French Flavor. Fresh Herbs. Simply Delicious. ♥

A savory French quiche filled with eggs, cream, cheese, and garden-fresh herbs.

Perfect for brunch, lunch, or a light dinner.



✿ INGREDIENTS ✿

- ♥ 1 unbaked 9-inch pie crust
- ♥ 6 large eggs
- ♥ 1 cup heavy cream
- ♥ 1/2 cup whole milk
- ♥ 1 cup shredded Gruyère or Swiss cheese
- ♥ 1/2 cup shredded cheddar cheese
- ♥ 1 small onion, finely diced
- ♥ 2 cloves garlic, minced
- ♥ 1 tbsp fresh chives, chopped
- ♥ 1 tbsp fresh parsley, chopped
- ♥ 1 tsp fresh thyme leaves
- ♥ 1 tsp fresh tarragon, chopped (or 1/2 tsp dried)
- ♥ 1/2 tsp dried basil
- ♥ Salt & pepper to taste

✿ DIRECTIONS ✿

- 1 Preheat oven to 375°F (190°C).
- 2 In a skillet, sauté onion in a little butter until soft. Add garlic and cook 1 more minute. Remove from heat.
- 3 In a large bowl, whisk eggs, cream, and milk until well combined.
- 4 Stir in cheeses, sautéed onion mixture, chives, parsley, thyme, tarragon, basil, salt, and pepper.
- 5 Pour into the unbaked pie crust and smooth the top.
- 6 Bake for 35–40 minutes, or until the center is set and the top is golden.
- 7 Let cool for 10–15 minutes before slicing. Enjoy warm or at room temperature.

Cheryl's Tip ♥

For extra flavor, try adding a pinch of nutmeg or a few sun-dried tomatoes. Quiche is even better the next day!

✿ HERBS IN THIS RECIPE ✿



THYME
Earthy & warm, adds depth to savory dishes.



TARRAGON
Slightly sweet with a hint of anise; perfect in quiche.



CHIVES
Mild onion flavor with a fresh, delicate taste.



PARSLEY
Bright & fresh; enhances and balances flavors.

PERFECT PAIRINGS



MIXED
GREEN SALAD



FRENCH
ONION SOUP



A GLASS OF
WHITE WINE



FRESH
BERRIES



Straight from the heart of France to your table—simple ingredients, fresh herbs, and timeless flavor. ♥



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