

Name _____

Cheesy Broccoli Quiche Adventure

Open-Ended Response Answer Key

1. The pie crust in a quiche serves as both a flavorful base and a protective shell for the filling. Rolling it out and lining the pie pan ensures an even distribution of the crust, which adds a delicious, buttery contrast to the savory filling. It also prevents the filling from sticking to the pan and helps create a visually appealing dish.
2. You can add ingredients like diced tomatoes, sliced olives, sautéed onions, or even a sprinkle of paprika to make the quiche more flavorful and colorful. These additions can provide different textures, tastes, and visual appeal to the quiche.
3. Letting the quiche cool for a few minutes before slicing and serving allows it to set properly, making it easier to cut into neat slices. If you cut it right out of the oven, the filling may be too runny, and it could fall apart.
4. To make a vegetarian version of the quiche, you can use a plant-based egg substitute (like tofu or chickpea flour) and dairy-free cheese. You can also add veggies like zucchini, spinach, or roasted red peppers to maintain a delicious and hearty filling.

