

Christmas Leftovers Quiche

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-ideas-for-christmas-leftovers>

Ingredients:

- 1 1/3 cups strong white bread flour
- 1 teaspoon olive oil
- 1/4 teaspoon sea salt
- 3/4 teaspoon dried yeast
- 6 1/8 tablespoons water approx
- 1 tablespoon polenta fine, plus 1 tbsp bread flour to dust the tin with
- 2 cups turkey ham
- 1 inch stuffing
- 3 sprouts
- 4 tablespoons cranberry sauce
- 3/4 cup sour cream
- 2 large eggs
- 1 teaspoon dried sage
- 1 teaspoon mustard powder dried, or dijon mustard will do
- 7/8 cup cheese
- 3/8 teaspoon stilton

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 155 milligrams
4. Fat: 22 grams
5. Fiber: 5 grams
6. Protein: 17 grams
7. SaturatedFat: 11 grams
8. Sodium: 390 milligrams
9. Sugar: 9 grams

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