

Chicken Quiche



Pastry for 9-inch pie	2 Cups heavy whipping cream
1 Cup cooked cut-up chicken	1 tsp. Salt
1 Cup shredded Swiss cheese	¼ tsp. Pepper
⅓ Cup finely chopped onion	½ tsp. Dried thyme leaves
4 Eggs	

Preheat oven to 425°. Prepare pastry. Sprinkle chicken, cheese and onion in pastry-lined pie plate. Beat eggs; beat in remaining ingredients, and pour into pie plate. Bake uncovered 15 minutes. Reduce oven temperature to 300°. Bake until knife inserted in center comes out clean, about 30 minutes longer. Let stand 10 minutes before cutting.

Laura Nolette