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Wild Rice Quiche

1 cup cooked, wild rice
6 beaten eggs
1 can cream of mushroom soup
1 ½ cups shredded sharp cheddar cheese
¼ c chopped green onions
Salt/pepper/herbs to taste

Beat eggs, then add soup, cheese, rice and chopped onion. Add salt, pepper and herbs. Mix well. Pour into quiche dish or 9 – 10 inch pie plate sprayed with cooking spray.

Bake at 375 degrees for 35-40 minutes or until a knife inserted in the center comes out clean. Let stand a few minutes before serving.

(can be prepared the night before)

Serves 6.