

Spinach and Bacon Quiche



A friend of mine made this, and I just had to have the recipe. And it is the best tasting quiche I have had in years. Never any complaints when I make it. Great for a fall/winter dinner with a cup of soup.

By LINDALOU



Prep: 15 mins

Cook: 35 mins

Total: 50 mins

Servings: 8

Yield: 1 9-inch quiche

Ingredients

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| <input type="checkbox"/> ¾ pound sliced bacon | <input type="checkbox"/> 5 dashes hot pepper sauce, or to taste |
| <input type="checkbox"/> 1 (9 inch) single refrigerated pie crust | <input type="checkbox"/> 1 (10 ounce) package frozen chopped spinach - thawed, drained and squeezed dry |
| <input type="checkbox"/> 6 eggs, beaten | <input type="checkbox"/> 1 ½ cups shredded Cheddar cheese |
| <input type="checkbox"/> 1 ½ cups heavy cream | <input type="checkbox"/> ½ cup chopped green onion |
| <input type="checkbox"/> salt and ground black pepper to taste | <input type="checkbox"/> ¼ cup grated Parmesan cheese |
| <input type="checkbox"/> 2 dashes Worcestershire sauce | |



Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop when cool.

Fit the pie crust into a 9-inch pie dish, and set aside.

In a bowl, whisk together the eggs, cream, salt, black pepper, Worcestershire sauce, and hot pepper sauce. Spread the spinach into the bottom of the pie crust; top with bacon, Cheddar cheese, and green onion. Pour the egg mixture over the filling, and sprinkle the quiche with Parmesan cheese.

Bake in the preheated oven until the top is lightly puffed and browned, and a knife inserted into the center of the quiche comes out clean, 35 to 45 minutes.



Cook's Notes

Sometimes I don't use all the spinach, green onions, bacon, and sharp cheese; adjust to your own tastes. Also one more tip: put a sheet pan under quiche pan, just in case of spillage as it bakes.

Nutrition Facts

Per Serving:

506 calories; 41.5 g total fat; 240 mg cholesterol; 744 mg sodium. 14.3 g carbohydrates; 19.8 g protein;

Partner Tip

Reynolds® Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.