

Easy Bacon and Cheese Quiche



This is an easy, delicious quiche that will take no time to prepare and your friends will ask for the recipe! I have made this for numerous office gatherings and everyone raves about it!

Prep: 10 mins

Cook: 50 mins

Total: 1 hr

Servings: 6

Yield: 6 servings



Ingredients

1 (9 inch) deep dish frozen pie crust

1 (3 ounce) can bacon bits

½ cup chopped onion

5 ounces shredded Swiss cheese

3 ounces grated Parmesan cheese

4 eggs, lightly beaten

1 cup half-and-half cream

Directions

Step 1

Preheat oven to 400 degrees F (200 degrees C).

Step 2

Place unthawed pie crust on a baking sheet. In a medium bowl, mix the bacon, onions, and both cheeses. Pour this mixture into the crust.

Step 3

Mix the eggs and half and half in a bowl. Pour the egg mixture over the cheese mixture.

Step 4

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for an additional 35 minutes, until top of quiche begins to turn brown.

Nutrition Facts

Per Serving:

463 calories; protein 24.7g; carbohydrates 20.2g; fat 31.5g; cholesterol 183.1mg; sodium 993.4mg.

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