

SAVED ♥  
109,701  
TIMES



**1,057 REVIEWS**

hands-on 15 min  
total 1 hr, 5 min  
serves 6

submitted by:  
myrite

## Quick Quiche

[armagazine.com/quick-quiche](http://armagazine.com/quick-quiche)

- 8 slices bacon
- 4 ounces shredded Swiss cheese (1 cup)
- 1½ cups milk
- ½ cup flour
- 4 eggs, lightly beaten
- ¼ cup finely chopped onion
- 2 tablespoons butter, melted
- ½ teaspoon salt

1. Cook bacon in a large, deep skillet over medium-high heat, turning occasionally, until evenly browned. Drain on paper towels, crumble, and set aside.

2. Preheat oven to 350°F. Lightly grease a 9-inch pie plate.

3. Line bottom of plate with cheese and crumbled bacon. Whisk together milk and flour in a large bowl, then whisk in eggs, onion, butter, and salt until smooth; pour into plate.

4. Bake until set, 35 to 40 minutes. Cut into 6 slices and serve hot or cold.

PER SLICE: 380 CAL; 24.9g FAT (12.4g SAT); 18.8g PRO; 12.7g CARB; 0.4g FIBER; 635mg SODIUM; 4g SUGARS



"This quiche is amazing! I used Colby Jack instead of Swiss and cut the milk by ¼ cup. Perfect! Nice and crispy with a great bacon-y flavor."

— KATE BLUHM



"Whatever ingredients you use, I think the key is broiling the quiche for a few minutes after cooking. It gives it a great crispy top."

— AMBER

### EDITOR'S TIP veg out

We added ½ cup broccoli florets, blanched and cut small. Mix up the flavors of this quiche by substituting the same amount of any veggies you'd like.