

Crustless Quiche Master Recipe

by Krista Robbins

This is a great master recipe for crustless quiche! Easily mix and match your favorite combinations by using the amounts listed below. My favorites are at the end of the recipe.

Ingredients

- bread crumbs, panko, or combo 3 tbsp.
- onions, chopped 1 cup
- chopped cooked meat and/or vegetables 2 cups
- butter 1 tbsp.
- shredded cheese 2 cups
- eggs 5 large
- whole milk 1-1/4 cups
- whipping cream 1/2 cup

Instructions

Preheat oven to 425°F with rack in middle.

Butter quiche dish, then sprinkle all over with bread crumbs.

Cook onions in butter in a 12-inch heavy skillet over medium-high heat, stirring occasionally, until soft, about 5 minutes. Remove from heat and mix in desired meat.

Spread in dish, then evenly sprinkle cheese on top. Whisk together eggs, cream, milk, and 1/2 teaspoon salt and 1/2 tsp. pepper and pour over cheese. Bake until top is golden and custard is set in center, 30 to 50 minutes. Check for browning and if browning too quickly, lightly cover with foil. Cool slightly before cutting into wedges. Favorite combinations: diced ham with Swiss Cheese bacon with cheddar bacon, cheddar, and jalapeño roasted tomatoes, swiss, and parmesan roasted tomatoes, cheddar.

Details

Prep time: 10 mins Cook time: 30-50 min. Yield: 1 quiche