

# Bacon and Cheese Quiche

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*A simple bacon and cheese quiche that combines hearty ingredients into a savory and filling tart. Crispy bacon, zesty cheese, and smooth cream make for a delicious and easy to prepare meal that can be served as a hearty breakfast or light dinner. This dish takes only minutes to prepare, so wow your family with this succulent weeknight meal.*

## Ingredients:

4 eggs  
3/4 c. cream  
3/4 c. milk  
1/2 c. grated cheese  
3/4 c. chopped bacon, cooked  
1 small onion, minced  
1 tsp chopped parsley  
1 9-inch pie shell

## Directions:

1. Preheat oven to 350 degrees. Prepare pie crust by placing in lightly greased 9-inch pie plate.
2. In large bowl beat eggs. Add cream, milk, onion and parsley and stir well.
3. Add bacon and cheese, and stir until just combined, being careful not to overbeat.
4. Transfer mixture into pie shell and bake for 35-40 minutes or until set and lightly browned.

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