

CRUSTLESS BACON CHEESE AND VEGGIE QUICHE



Crustless Bacon, Cheese and Veggie Quiche

Prep Time: 5-10 minutes Cook Time: 20-25 minutes Serves: 8-10 people



Ingredients

- 3 strips uncured apple smoked bacon
- 3 tablespoons panko bread crumbs
- 1 tablespoon unsalted butter
- 1 small yellow onion, small diced
- 4 ounces shredded kale
- 1 1/2 cups shredded Fontina cheese
- 4 large eggs
- 1 cup heavy cream
- 1 cup whole milk
- Kosher salt and freshly cracked black pepper to taste

Directions

1. Preheat oven to 425°F. Spray a 10-inch quiche pan with non-stick spray, then sprinkle all over with bread crumbs.
2. Place a large heavy skillet over medium heat and add butter. Once the butter is melted, add the diced onion and sauté, stirring occasionally, until pale golden, about 5 minutes. Add the shredded kale and cook for about 3-5 minutes until the kale is wilted. Season with salt and pepper. Transfer the vegetable mixture into the quiche dish, then evenly sprinkle cheese on top.
3. Clean out the same large heavy skillet and cook the bacon over medium heat until crispy on both sides. Remove and drain on a paper towel, blot off any excess grease. Crumble the bacon on top of the vegetable cheese mixture.
4. Whisk together the eggs, cream, milk, 1/2 teaspoon of salt and 1/2 teaspoon pepper and pour over cheese.
5. Bake until top is golden and custard is set in center, 20 to 25 minutes. Cool slightly before cutting into wedges.

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