

Crustless Quiche Lorraine

Adapted from Kalyn's Kitchen blog



- 8 slices bacon, [thick sliced]
- 1/2 cup sliced green onions, white part mostly
- 1 cup Gruyere cheese, grated, or Swiss
- 1 cup Mozzarella cheese, grated
- fresh ground black pepper to taste
- 1 teaspoon herb blend, your choice; see notes
- 1/8 teaspoon cayenne
- 8 large eggs
- 1/4 cup heavy cream
- 3/4 cup half and half

GARNISH:

- 2 tablespoons green onion, finely chopped
- 2 tablespoons parsley, finely chopped

Yield: 6 servings

Per Serving (excluding unknown items): 599 Calories; 49g Fat (73.8% calories from fat); 35g Protein; 4g Carbohydrate; trace Dietary Fiber; 369mg Cholesterol; 871mg Sodium; 2g Total Sugars; 2mcg Vitamin D; 682mg Calcium; 2mg Iron; 298mg Potassium; 609mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 6

Herb Blend: you can use herbs of your choice, but eggs work well with marjoram, thyme, chives, or use a ready-made herb blend of Italian seasoning.

1. Preheat oven to 350°F. Spray a 9 or 10 inch pie dish with nonstick spray.
2. Cook bacon until it's crisp; remove to drain on paper towels.
3. Slice green onions (reserve the green part for the garnish) and grate cheese.
4. In a bowl combine the white part of the green onions, bacon, cheeses and season well with freshly ground black pepper, herb blend and the cayenne. Mix well with a fork. Sprinkle the mixture in the pie dish.
5. Beat the eggs until yolks and whites are completely combined, then whisk in the half and half and cream.
6. Pour the egg mixture over the other ingredients; use a fork to gently move the ingredients so there aren't clumps or air bubbles.
7. Bake 45 minutes or until the center is firm and the top is a light golden brown. The quiche will puff up as it cooks, but when it cools slightly it will sink. Allow to cool for 5 minutes, then slice in wedges and serve warm, garnished with green onions and parsley.
8. This will keep in the refrigerator for several days and can be reheated in the microwave.