Quiche Lorraine

Description

A favorite Quiche Lorraine recipe with Canadian bacon instead of regular fried bacon is a little easier on the calories and fat. To keep things simple, you can make this quiche with a store-bought pie crust.



Summary

Yield: 6
Prep Time: 45 minutes
Category: Casseroles
Cuisine: French

Ingredients

- 1 store bought pie crust, 9 inch
- 1 1/2 cups canadian bacon, diced
- 1 1/2 cups swiss cheese, grated
- 5 eggs
- 2 cups light cream (or milk)
- 1/2 cup yellow onion, minced
- 1/4 tsp paprika
- 1/2 tsp sea salt
- 1/8 tsp cayenne pepper
- 1/8 tsp nutmeg

Instructions

Pre-heat oven to 400° F.

With the pie crust, sprinkle half of the grated Swiss cheese as the bottom layer in the shell. Spread the diced Canadian bacon over the cheese. Spread the minced onion over the Canadian bacon. Spread the remaining cheese over the onion.

In a mixing bowl, add the eggs, light cream (or milk), paprika, salt, cayenne pepper and nutmeg. Whisk thoroughly to produce a smooth, creamy mixture.

Pour the egg mixture evenly over the top layer of cheese in the pie shell. Be careful not to leave any bare spots.

Cover the pie crust edges with a thin strip of aluminum foil. Bake the quiche at 400° F for 15 minutes. Reduce heat to 350° F and bake for another 20 minutes. Remove the aluminum foil and bake for another 10 minutes. Test for doneness by inserting a knife 1 inch from the edge, should come out clean.

Quiche Lorraine

Allow to cool for 10 minutes. To serve, cut into wedges.