



Clark39s Quiche

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

Clarks quiche is excellent served for breakfast with fruit or at lunch or dinnertime with a salad This recipe makes two 9inch pies The reason for this is because if you only make one you will hate yourself the next day when there are no leftovers The quiche microwaves well the next day In fact most people say that the flavors have blended better on the second day If in the strange case that you are filled up with one pie this is a great gift to give a friend or relative or if you are stingyit freezes well with tin foil

Ingredients

- - thick-sliced bacon - 1 (10 ounce) package frozen chopped spinach
- thawed - 2 tablespoons olive oil - 1 onion
- finely diced - fresh mushrooms
- finely diced - 2 cups finely diced smoked ham - 1 (8 ounce) container sour cream - salt and ground black pepper to taste - 2 (9-inch) unbaked pie crusts - 8 ounces Monterey Jack cheese
- shredded - 8 ounces Cheddar cheese
- shredded - 4 ounces Parmesan cheese
- grated - 8 eggs - 1 ½ cups half-and-half - 1 tablespoon dried parsley

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Cook bacon in a large
2. deep skillet over medium-high heat
3. turning occasionally
4. until evenly brown. Drain on paper towels. Crumble and set aside. Meanwhile
5. cook spinach according to package instructions. Allow to cool
6. then squeeze dry. Heat olive oil in the skillet over medium heat. Sauté onion until soft and translucent. Stir in mushrooms; cook until soft
7. about 2 minutes. Stir in ham and bacon. Remove from heat. Combine sour cream and spinach; season with salt and pepper. Divide evenly between crusts
8. then divide and arrange bacon mixture on top. Combine Monterey Jack
9. Cheddar
10. and Parmesan; divide and sprinkle over bacon mixture. Whisk eggs
11. half-and-half
12. and parsley together in a separate bowl; season with salt and pepper. Divide and pour into crusts. Arrange quiche on a baking sheet; bake in the preheated oven on middle shelf until tops puffed and golden brown
13. 40 minutes. Remove from oven; let stand 5 to 10 minutes.