

Spinach and Bacon Quiche

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This spinach bacon quiche is the besttasting quiche I have had in years A friend of mine made this and I just had to have the recipe Great for brunch or for a light dinner with a cup of soup

Ingredients

- - ¾ pound sliced bacon - 1 (9 inch) single refrigerated pie crust - 6 large eggs
- beaten - 1 ½ cups heavy cream - 5 dashes hot pepper sauce
- or to taste - 2 dashes Worcestershire sauce - salt and ground black pepper to taste - 1 (10 ounce) package frozen chopped spinach - thawed
- drained and squeezed dry - 1 ½ cups shredded Cheddar cheese - ½ cup chopped green onion - ¼ cup grated Parmesan cheese

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Place bacon in a large
2. deep skillet
3. and cook over medium-high heat
4. turning occasionally
5. until evenly browned
6. about 10 minutes. Drain bacon slices on a paper towel-lined plate. Chop when cool. Fit pie crust into a 9-inch pie dish and set aside. Whisk eggs
7. cream
8. hot pepper sauce
9. Worcestershire sauce
10. salt
11. and pepper together in a bowl. Spread spinach over the bottom of pie crust. Top with bacon
12. Cheddar cheese
13. and green onion; pour in egg mixture and sprinkle with Parmesan cheese. Bake quiche in the preheated oven until the top is lightly puffed and browned
14. and a knife inserted into the center of the quiche comes out clean
15. 35 to 45 minutes. Recipe Tips You can adjust the amount of spinach
16. green onions
17. bacon
18. and cheese to your tastes. Place a sheet pan under the quiche pan
19. just in case of spillage as it bakes.