



Mini Quiche Lorraine

Savannah · 29/09/2024



Prep Time

55 mins

Dificult

Medium

Servings

12

Description

Try this individual quiche recipe for little quiche tarts that are perfect to serve at any party or shower Or keep them on hand for fast breakfasts during the week

Ingredients

- - 24 (3 inch) frozen tart shells
- thawed - 6 slices bacon
- or more to taste - 1 ¼ cups shredded Swiss cheese
- divided (Optional) - 2 green onions
- diced - 1 ¼ cups milk - 4 large eggs - 1 teaspoon Dijon mustard - ¼ teaspoon salt - ¼ teaspoon ground black pepper

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Arrange tart shells in two 12-cup muffin tins; line each shell with a layer of pie weights or dried beans. Bake in the preheated oven until crust edges are lightly browned and shells are about 3/4 fully cooked
2. 5 to 10 minutes. Remove from the oven and let sit until needed. While the shells are baking
3. cook bacon in a large skillet over medium-high heat
4. turning occasionally
5. until browned and crispy
6. 7 to 10 minutes. Drain on paper towels and crumble when cooled. Mix 1 cup Swiss
7. green onions
8. and crumbled bacon together in a bowl; divide mixture evenly among tart shells. Whisk milk
9. eggs
10. mustard
11. salt
12. and pepper together in a bowl. Ladle egg mixture into each tart shell until about 2/3 full. Sprinkle remaining 1/4 cup Swiss over tarts. Bake in the preheated oven until set in the middle and shells are golden brown
13. 25 to 30 minutes. Unknown Recipe Tips You can use the tart shells without prebaking them
14. but the bottoms may turn out soggy. Use any fillings and any variety of cheese you like.