



## Simple Quiche Lorraine

Savannah · 29/09/2024



### Prep Time

10 mins

### Difficult

Medium

### Servings

1 hr 20 mins

### Description

This easy quiche Lorraine recipe is made with bacon eggs cheese onions and a storebought crust Its delicious for breakfast brunch lunch or dinner

### Ingredients

- - 1 (9 inch) refrigerated pie pastry - 6 slices bacon - 1 medium onion
- sliced - 1 ½ cups shredded Swiss cheese - 1 tablespoon all-purpose flour - 1 ½ cups milk - 3 large eggs
- beaten - ¼ teaspoon salt

### Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Place pie pastry into a 9-inch pie pan; line with a double layer of aluminum foil and a layer of pie weights or dried beans. Bake in the preheated oven until golden on the edges
2. about 8 minutes. Carefully remove the foil and weights; continue baking until crust is set and dry
3. about 5 minutes more. Remove from the oven and reduce the temperature to 325 degrees F (165 degrees C). While the crust is baking
4. cook bacon in a large skillet over medium-high heat until crisp
5. about 10 minutes. Transfer to a paper towel-lined plate and crumble when cool enough to handle. Drain all but 2 tablespoons drippings from the skillet. Add onion to drippings in the skillet; cook and stir over medium heat until tender
6. about 5 minutes. Use a slotted spoon and transfer to a bowl. Toss Swiss cheese and flour together in a small bowl. Whisk milk
7. eggs
8. and salt together in a large bowl
9. then stir in bacon and onion. Mix in cheese mixture until well combined
10. then pour into pie crust. Bake in the preheated oven until a knife inserted into the center comes out clean
11. 35 to 40 minutes. If necessary
12. cover the edge of crust with foil while baking to prevent burning or over-browning. Let stand for 10 minutes before serving.