

Crustless Quiche Lorraine

Servings: 4

Prep Time: 3min

Cook Time: 17min



Ingredients

- 1 tsp. extra-virgin olive oil
- 3 slices thick-cut bacon, chopped (freeze briefly or snip with shears for ease in cutting)
- 1 medium onion, thinly sliced
- 6 large eggs
- 1/4 c. milk
- 1/8 tsp. Kosher salt
- 1/8 tsp. Freshly ground black pepper
- 1 c. shredded emmental cheese
- Chives, for garnish
- Green salad, for serving

Directions

1. In an 20cm oven-safe non stick skillet, heat olive oil on medium. Add bacon and onion; cook 6 minutes, stirring occasionally.
2. Whisk eggs, milk, salt, and pepper until combined; stir in cheese. Add eggs to skillet. Cook 3 minutes, stirring occasionally to form curds and allow runny egg to flow to bottom of pan.
3. Bake at 190 degrees C for 8 minutes or until top is set. Garnish with chives. Serve with green salad.