

LAZY SATURDAY QUICHE



THE HAVEN HOMESTEAD

Ingredients:

- 4 green onion thinly sliced
- 1/3 cup chopped green bell pepper
- 1/3 cup chopped red bell pepper
- 2 Tbsp butter
- 4 oz cooked bacon chopped and divided
- 1 1/2 cup shredded colby jack or cheddar cheese divided
- 1.5 cups of Spinach lightly chopped
- 1 cup heavy cream
- 6 large eggs
- 1/2 tsp of sea salt
- 1/2 tsp garlic powder
- 1/2 tsp black pepper
- 1/2 tsp onion powder
- 1/4 tsp ground mustard

Instructions:

Preheat the oven to 375°F. Prick the bottom of a frozen pie shell using a fork. Bake for 5 minutes. Set aside. In a small skillet melt the butter. Cook the sliced green onion, green pepper, red pepper, and spinach until softened around 2-3 minutes. Layer 1/2 of the bacon and 1/2 of the shredded cheese on the bottom of the baked pie shell. Whisk together the heavy cream, eggs, and seasonings until fully combined. Add the cooked vegetables to the custard.

Pour 1/2 over the first layer of bacon and cheese then repeat bacon, cheese, and custard. Place onto a baking sheet and place into the oven. Bake for 10 minutes. Lower the oven temperature to 350°F and continue to cook for an additional 30-40 minutes. Rest on a cooling rack for at least 30 minutes before serving.

Notes:

You can substitute the bacon for any meat of your choice or completely omit it. Ham, Sausage, Polish Sausage are great substitutions.