**Quiche Lorraine**

RECIPE

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**INGREDIENTS**

* 1 Pillsbury pre made pie crust
* ½ pounds of bacon, diced
* ½ bunch green onions, chopped
* 3 large eggs
* 1 c milk
* ½ c cream
* 1 cup swiss cheese, shredded
* ½ tsp. salt
* ½ tsp. pepper
* Optional Ingredients:

Thyme, parsley, paprika

**DIRECTIONS**

1. Preheat oven to 350 (325 convection) degrees. Unroll pie crust into pie tin.
2. In a skillet, cook bacon and onion over medium heat until bacon is crisp; drain and set aside.
3. In a large bowl add eggs and whisk. Combine milk, cream, and cheeses. Stir in bacon mixture and any desired optional ingredients.
4. Pour into prepared pie crust.
5. Bake, uncovered, at 350° for 30-40 minutes or until a knife inserted in center comes out clean. Let stand 10 minutes before cutting. (Serve with fruit or a vegetable. No need for a carbohydrate or an additional protein.)

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| **Prep Time:** 30 minutes | **Cook Time:** 30-40 minutes | **Total Time:** 60-70 minutes | **Yield:** 8 servings |