

Party Perfect Quiche Lorraine

Description

Serves 12. Perfect for brunch or even a light summer dinner... Tasty chopped bacon, diced onion, Swiss cheese, and a touch of freshly grated nutmeg headline in these delicious 3" mini-quiches.

Cooking Instructions

This dish includes 2 parts: Quiche Mix and twelve 3-inch Pie Crusts.

Thawing: Leave quiche mix in the refrigerator for 24 hours before cooking. Alternatively, submerge the well-sealed container in water for 30–45 minutes, shaking periodically to help it thaw more quickly.

Quiche:

1. Thaw quiche mix and stir well.
2. Preheat oven to 350°F.
3. Pre-bake mini quiche crusts on the lower rack for 5 minutes.
4. Remove crusts from oven and spoon quiche mix into crusts, dividing evenly among the 12 crusts.
5. Bake 35–50 minutes, until golden brown and quiche is set.
6. Tent with aluminum foil if crusts begin to brown too much.
7. Let rest 10 minutes before serving.

Serving Suggestions: Serve with fruit or a green salad. Mimosa.

Please Note: Baking times are estimates and vary based on your actual oven, pan placement, and the starting temperature of the quiche mix. For best results, bake until the quiche is set and heated throughout.

Nutritional Information

Serves 12 (Makes 1 dozen 3-inch mini quiches).

Per 3-inch Mini Quiche:

235 cal, 18g fat (9g sat), 20mg chol, 200mg sodium, 14g carb, 1g fiber, 2g sugar, 5g protein.

Contains Eggs. Dairy. Wheat. Soy.

Lifestyle: Nut-Free.

Ingredients: half & half, eggs, pie crust, Swiss cheese, chopped bacon, diced onion, salt, pepper, nutmeg.

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary. Serving Size: 1 quiche per serving. Nutritional information provided is per serving.



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