



Serving Size: 3

Tasti Bacon Quiche

Crust Ingredients

- 1 ¹/₄ cups all-purpose flour
- 6 Tbsp. unsalted butter, cubed
- 1/4 tsp. sea salt
- 2-3 Tbsp. ice water

Filling Ingredients

- 1 large yellow onion, chopped
- 2 cloves garlic, minced
- 2 Tbsp. unsalted butter
- 4 large eggs
- 3/4 cup heavy cream
- 1/4 cup half & half
- 3/4 lb. bacon, cooked & crumbled
- 1 Tasti-Lee tomato
- 1 cup gruyere cheese, shredded
- Course salt & ground pepper

Directions

1. Combine flour, butter, & salt in bowl & mix with fingertips until it resembles coarse crumbs.
2. Add ice water 1 Tbsp. at a time until dough comes together.
3. Flatten into a disk, wrap in plastic wrap, chill for 1 hour.
4. Roll out on lightly floured surface, fit into 9" pie/tart pan, & chill for 30 minutes.
5. Preheat oven to 375°F.
6. Place a sheet of parchment paper over dough & fill with pie weights or dried beans.
7. Bake until crust is dry & light golden, about 10 minutes.
8. Remove parchment paper & weights. Let cool.
9. In a large skillet, melt butter over med-high. Add onion, season with salt & pepper, & cook until lightly golden.
10. In a medium bowl, whisk together eggs, then add half & half and cream.
11. Add onion, garlic, bacon, cheese, & season with salt & pepper.
12. Pour into crust & bake until center of quiche is just set, about 35-40 minutes. 15 minutes before it's done, add Tasti-Lee tomatoes to the top of the quiche.
13. Serve warm or at room temperature.