



Mini Quiche Lorraine

These are delicious little quiche tarts perfect for a party, shower, or just to have on hand for fast breakfasts during the week. Try substituting different fillings to suit your own taste. Any variety of cheese can be used.

Cook: 40 mins

Prep: 15 mins

Total: 55 mins

Servings: 12

Yield: 12 servings



Ingredients

24 (3 inch) frozen tart shells,
thawed

6 slices bacon, or more to taste

1 cup shredded Swiss cheese
(Optional)

2 green onions, diced

4 eggs

1 ¼ cups milk

1 teaspoon Dijon mustard

¼ teaspoon salt

¼ teaspoon ground black pepper

¼ cup shredded Swiss cheese, or
as needed (Optional)

Directions

Step 1

Preheat oven to 375 degrees F (190 degrees C). Arrange tart shells in 2 muffin tins; line shell each with a layer of pie weights or dried beans.

Step 2

Bake shells in the preheated oven until edges of crusts are lightly browned and about 75% cooked, 5 to 10 minutes.

Step 3

Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain bacon slices on paper towels; crumble when cooled.

Step 4

Divide 1 cup Swiss cheese, bacon, and green onions evenly into the tart shells.

Step 5

Whisk eggs, milk, mustard, salt, and black pepper together in a bowl. Ladle egg mixture into each tart shell about 2/3 full. Top each tart with the remaining 1/4 cup Swiss cheese.

Step 6

Bake in the preheated oven until egg is set in the middle of each tart and shells are browned, 25 to 30 minutes.

Cook's Notes:

You can use the tart shells without pre-baking them but the bottoms may turn out soggy.

Nutrition Facts

Per Serving: 380 calories; protein 10.5g; carbohydrates 39.8g; fat 20.1g; cholesterol 80mg; sodium 400.8mg.