



DELICIOUSLY EASY QUICHE (1)

1x 9-inch pie crust

4 eggs

½ cup milk

½ cup heavy cream

1 tsp. **Onion, Garlic & Herb Seasoning**

1 Tbsp. **Spinach & Herb Mix**

1 tsp. **Sunset Seasoned Salt**

1 tsp. pepper

6 sliced bacon, cooked crisp and chopped

1 cup shredded Swiss cheese

Preheat oven to 350°F. Partially pre-bake pie crust before adding filling. Bake crust 8-10 minutes, remove from oven. In a medium-sized bowl, whisk eggs, add milk, cream and seasonings. Place bacon and cheese in the bottom of the prebaked pie shell and pour egg mixture over the fillings. Bake for 40 minutes until egg mixture is set and the knife inserted into the center comes out clean. Let quiche sit 5 minutes before serving. Serve with a salad.



- **Spinach & Herb Mix**
- **Onion, Garlic & Herb Seasoning**
- **Sunset Seasoned Salt**