



DILLY RANCH QUICHE

1 9-inch pie crust

4 eggs

½ cup milk

½ cup heavy cream

1 Tbsp. **Jalapeno Ranch Dill Pickle Seasoning Blend**

1 tsp. salt

6 slices bacon, cooked crisp and chopped

1 cup shredded Swiss cheese

Preheat oven to 350°F. Partially prebake 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 top of the fillings. Bake for 40 minutes until egg mixture is set and knife inserted into the center comes out clean. Let quiche sit 5 minutes before serving.