



MAKE AHEAD MINI QUICHE

24 large or 36 small frozen
tart shells

2 cups shredded cheese

8 slices bacon, cooked and
chopped

5 eggs

$\frac{3}{4}$ cup milk

$\frac{1}{4}$ cup cream

1 Tbsp. **Onion Garlic &
Herb Seasoning**

1 Tbsp. **Cheesy Bacon &
Chive Seasoning**

2 tsp. **Sunset Seasoned
Salt**

**Make ahead and
freeze.**

Perfect for a late-night
snack, serve as an
appetizer or enjoy for
breakfast.

Heat oven to 375°F. Divide shredded cheese and bacon evenly among tart shells. Whisk eggs, milk and cream; add seasonings and whisk until well blended. Pour mixture into crusts, filling to within $\frac{1}{4}$ inch of top. Bake 25 to 30 minutes or until the crust is golden brown. Cool 2 minutes. With tip of knife, lift quiches from cups. Serve warm. Can be made ahead and kept in the fridge for a day or put in an airtight container and freeze. Reheat before serving.



Excellent
served with
a dollop of Hot
Pepper Bacon
Jam

- **Onion Garlic & Herb Seasoning**
- **Cheesy Bacon & Chive Seasoning**
- **Sunset Seasoned Salt**