



MINI QUICHE (1)

24 large frozen tart shells

2 cups shredded Swiss cheese

¾ cup cooked and chopped bacon
(10 strips)

4 eggs

¾ cup milk

1 Tbsp. **Spinach & Herb Mix**

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

1 tsp. **Sunset Seasoned Salt**

Pepper to taste

Heat oven to 375°F. Divide shredded cheese and bacon evenly among tart shells. Beat eggs, milk and seasonings with fork until well blended. Pour mixture into crusts, filling to within ¼ inch of top. Bake 25 to 30 minutes or until golden brown. Cool 2 minutes. With tip of knife, lift quiches from cups. Serve warm.



- **Spinach & Herb Mix**
- **Cheesy Bacon & Chive Seasoning Mix**
- **Sunset Seasoned Salt**