

Easy Bacon and Cheese Quiche

Ingredients

1 (3 ounce) can bacon bits
1/2 cup chopped onion
5 ounces shredded Swiss cheese
3 ounces grated Parmesan cheese
1 (9 inch) deep dish frozen pie crust
4 eggs, lightly beaten
1 cup half-and-half cream

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, mix the bacon, onions, and both cheeses. Place this mixture in the unthawed pie crust.

Mix the eggs and half and half in a bowl. Pour the egg mixture over the cheese mixture.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for an additional 35 minutes, until top of quiche begins to turn brown.

source:allrecipes.com