

Crustless Quiche Lorraine

Ingredients:

- 1 tablespoon extra-virgin olive oil
- 1 small yellow onion minced
- 4 slices thick cut bacon chopped to 1-inch pieces, cooked, and drained
- 2 cloves garlic minced
- 1 cup broccoli crowns chopped roughly
- 2 ounces crumbled feta cheese
- 4 ounces shredded cheddar cheese
- 5 large eggs
- 1/2 cup milk
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

1. Preheat oven to 350 degrees and lightly grease a 9-inch pie dish.
2. Heat medium fry pan over medium heat and add chopped bacon to skillet. Cook stirring every few minutes. Cook until bacon has lost pink color and is slightly crispy 5-7 minutes. Spoon bacon onto paper towel lined plate.
3. Pour off oil and heat ½ tablespoon olive oil in over medium high heat. Add onion and broccoli and sauté until softened, about 5 minutes loosening any browned bits from bottom of pan. Add garlic and cook 1 minute more.
4. Add vegetables, feta, and cheddar cheese to prepared pie plate.
5. In a mixing bowl, whisk together eggs, milk, salt, and pepper. Pour egg mixture over the spinach mixture in the prepared pie plate.
6. Bake in the preheated oven for 40 to 45 minutes. Check center of eggs with toothpick or fork to ensure eggs are set. Let cool 10 minutes. Serve.