

Mini Quiches

Ingredients

- 2 refrigerated pie crusts, softened according to package directions, or 12 premade mini pie crusts or tart shells
- 5 large eggs
- 1 cup half and half
- ½ teaspoon salt
- ¼ teaspoon ground black pepper

Filling Options

Bacon and Cheddar

- 6 slices bacon, cooked and crumbled
- 1 cup shredded cheddar cheese

Ham and Cheese

- ¾ cup diced ham
- 1 cup shredded Swiss or cheddar cheese

Spinach and Feta

- 1 cup packed fresh spinach, chopped and lightly sautéed
- ¾ cup crumbled feta cheese

Mushroom and Swiss

- 1 cup mushrooms, finely chopped and sautéed
- 1 cup shredded Swiss cheese

Instructions

1. Preheat the oven to 375°F. Lightly grease a standard 12 cup muffin pan if using refrigerated pie crust.
2. Unroll the pie crusts and cut out 12 circles about 3½ to 4 inches wide, rerolling the scraps as needed. Press one circle gently into each muffin cup. If using premade mini pie crusts or tart shells, arrange them according to the package directions.
3. Prick the bottoms of the muffin pan crusts lightly with a fork and refrigerate for about 10 minutes. Bake for 6 to 8 minutes, until just beginning to set but still pale. For premade shells, follow the package directions for any required prebaking.
4. Prepare the chosen fillings. Cook and crumble the bacon, sauté the spinach until wilted, or sauté the mushrooms until softened and the excess moisture has cooked away. Ham can be added without cooking.
5. Whisk together the eggs, half and half, salt, and black pepper until smooth and well combined.
6. Divide the chosen fillings and cheese evenly among the crusts. If making several flavors, divide the filling ingredients as needed.
7. Pour the egg mixture over the fillings, stopping just below the top of each crust.
8. Bake for 18 to 22 minutes, until the tops are lightly golden and the centers are just set. Premade shells may cook more quickly depending on their size.
9. Let the mini quiches cool for about 5 minutes before removing from the pan and serving.

Note & Storage

- Refrigerated pie crust works best in a standard 12 cup muffin pan. Premade mini pie crusts or tart shells can also be used, but baking time may vary.
- Cook bacon before adding it to the quiches. Sauté spinach and mushrooms first to remove excess moisture.
- If making several flavors in one batch, divide the filling ingredients rather than using the full amount of each option.
- Do not overfill the crusts since the egg mixture will puff slightly while baking.
- Store cooled mini quiches in an airtight container in the refrigerator for up to 3 days.
- Reheat in a 325°F oven for about 8 to 10 minutes, or until warmed through.
- Freeze completely cooled mini quiches in a freezer safe container for up to 2 months. Thaw overnight in the refrigerator before reheating.