



## Quiche Lorraine

### Per Quiche:

1	6.75" round	Dough Pot Pie, thawed
1 ½	ounce	Swiss cheese, shredded
1	ounce	Cooked bacon pieces
¼	ounce	Green onion, thinly sliced on bias
6	fluid ounce	Quiche egg base
¼	ounce	Roma tomato, thinly sliced

**Egg Base:** Combine all ingredients – makes 4-5 quiche depending on shell size

16	fluid ounce	Liquid eggs
13	fluid ounce	Half & half
2	teaspoon	Kosher salt
2	teaspoon	Black pepper, ground

Preheat oven to 350° F.

Spray paper baking shells with cooking spray. Roll dough out to 7 ¾ inches, or large enough to fill baking shell and have a bit of a lip. Line the baking shell with the dough, working around the edge and folding to make a pleated edge. Place the crust in the cooler for about 15 minutes to chill before filling.

Once chilled, fill the crust with ingredients: lay the cheese in the bottom of the dough, add the bacon and green onions. Pour the custard over all. Carefully float the tomato slice in the center of the quiche on top of the custard.

Bake for 25-30 minutes or until the edges of the crust are browned and the custard is set.

Makes 4-5 quiche depending on size.