

RECIPE | TOMATOES



MINI VEGGIE BACON QUICHE



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Recipe created by *Laura Ashley Johnson*



INGREDIENTS

- 1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes, divided
- 4** slices bacon, cooked, and chopped
- 2** prepared pie crusts, thawed
- 2** eggs
- 2** green onions, sliced & divided
- ½ cup** milk
- ½ cup** spinach, finely chopped
- ½ cup** mushrooms, finely chopped
- ½ cup** cheddar cheese, shredded
- Salt & pepper, to taste

DIRECTIONS

- 1** Preheat oven to 375°F & lightly spray a muffin pan with non-stick spray.
- 2** Roll out pie crusts and cut 24 2 ½ inch circles. Press each circle into the muffin pan.
- 3** Dice half of the tomatoes and thinly slice the remaining tomatoes.
- 4** In a medium bowl, whisk together eggs & milk. Add in half of the green onions and all remaining ingredients. Mix well.
- 5** Evenly disperse mixture in each in each muffin round. Bake for 20 minutes until the crusts are golden brown.
- 6** Remove from the pan & garnish each quiche with remaining green onions and a slice of tomato on each to serve.



30 min

10 min | **20 min**
PREP. | COOKING



6



easy