



RECIPE | TOMATOES

# MINI VEGGIE BACON QUICHE



10 min  
PREP.



6



easy

30 min

20 min  
COOKING



## INGREDIENTS

Recipe created by *Laura Ashley Johnson*

- 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.

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