



BACON AND CHEESE MINI QUICHE

USING CO-OP GOLD MINI TART SHELLS

INGREDIENTS

- 1 package Co-op Gold Mini Tart Shells
- 6 strips Harvest Sliced Side Bacon
- 3 eggs, beaten
- 1½ cups cream
- 2 teaspoons fresh thyme, chopped
- ½ cup Co-op Gold Gouda Cheese
- ½ cup Co-op Gold Old White Cheese
- salt and pepper

DIRECTIONS

Prep Time: 10 Minutes
Cook Time: 20 Minutes
Serves: 10

Preheat oven to 375° F.

In a large frying pan, cook the bacon until crisp. Set on paper towel to drain grease and cut into small pieces.

In a small bowl, whisk together eggs, cream, fresh thyme, salt and pepper.

Pour egg mixture into cooked and cooled Co-op Gold Mini Tart Shells. Sprinkle the cooked bacon and cheeses over the egg mixture and place on a baking sheet.

Place into oven and cook for 15-18 minutes, or until quiche is set and pastry is golden. Remove from oven and serve hot.

NOTES
