

## **Crustless Bacon and Gruyère Quiche**

(Makes 6 Servings)

### **Ingredients**

6 slices bacon

½ cup sliced green onion

4 cloves garlic, minced

6 large eggs

¾ cup whole milk

2 cups shredded Gruyère cheese

¼ teaspoon kosher salt

¼ teaspoon crushed red pepper flakes

Garnish: fresh basil leaves

### **Directions**

1. Preheat oven to 375 degrees.
2. Cook bacon in a large skillet over medium-high heat until crispy. Remove from skillet and let drain, reserving 2 tablespoons bacon grease in skillet. Crumble bacon and set aside.
3. Add onion and garlic to skillet. Cook over medium heat 1 minute. Remove from heat.
4. Combine eggs and milk in a large bowl; whisk until well blended. Add bacon, onion mixture, cheese, salt, and pepper flakes.
5. Spray 9-inch pie plate with cooking spray. Pour mixture into pie plate.
6. Bake for 30 minutes or until mixture is set.
7. Let stand 10 minutes before serving. Garnish with basil leaves, if desired.