

Mini Quiche Bites

Uploaded by: Michelle Day at: www.michellestastycreations.com

Recipe from: Michelle Day

Here's what you need:

3 ex. large eggs, at room temperature
1/4 cup cream or 1/2 & 1/2
1/2 tsp. salt
3/4 cup shredded Swiss cheese
2 -3 mushrooms, cleaned and minced
1/4 red bell pepper, cleaned and minced
1/2 cup minced ham
1 green onion, minced
single recipe pie crust or store bought pie crusts

Preheat oven to 375 degrees.

In a medium bowl beat the eggs and cream until well combined and frothy. Add the rest of the ingredients and mix well. Set aside.

Fill mini muffin tins with pie crust either by rolling out store bought crust and using a circle cookie or biscuit cutter to cut rounds and place in the muffin wells; or if using homemade dough pinch off a walnut size piece and using a tart shaper press until the dough fills the well.

Fill each well with an even amount of the filling, about 1 tablespoon.

Bake for 20 - 23 minutes or until done. When the quiche are done they will not be jiggly in the center. You may also test with a knife inserted into the center of one and if it comes out clean the quiche are done.

They will be slightly puffy when they are done cooking.

Mmm mmm they are so tasty right out of the oven but be careful they are H.O.T. They may be served warm or at room temperature.

These quiche are the perfect party appetizer or weekend brunch bite.

Enjoy!

Serves - 24 - 30 approx.