

Jen's Lucky Quiche
from [Love Every Bite](http://loveeverybite.blogspot.com/)

1 pre-made (store-bought or make your own), unbaked, 9-inch single pie crust
5 slices turkey bacon - cooked until crisp, then coarsely chopped
3/4 cup shredded Monterey jack cheese
1/4 cup shredded Parmesan cheese
1/3 cup minced green onion
5 eggs - lightly beaten
1 cup half & half
1/2 cup non-fat milk
1 tsp finely chopped fresh thyme leaves
1/2 tsp salt
1/4 tsp ground white pepper

1. Place a baking sheet in the oven on the bottom rack to catch any egg spills or drips. Place the other rack in the center and preheat oven to 425°.
2. Sprinkle bacon, cheeses, and onion into the pie shell.
3. In a medium mixing bowl, whisk together eggs, half & half, milk, thyme, salt, and pepper. Pour mixture into pastry shell.
4. Carefully, place quiche on center rack and bake at 425° for 15 minutes.
5. Lower heat to 300° and bake for 30 to 40 minutes more, or until a knife inserted 1 inch from edge comes out clean.
6. Let the quiche set at room temperature for 10 minutes, then cut into wedges and serve.