

# Quiche Lorraine

*This easy, elegant quiche makes a delicious breakfast, brunch, lunch or dinner served with a fresh fruit salad. Quiche Lorraine can be prepared 2-4 hours in advance of baking; chill until ready to bake.*

Recipe Type: Breakfast, Brunch

Degree of Difficulty: Easy

## Ingredients

1 unbaked 9-inch (4 cup volume) deep-dish pie shell  
6 slices bacon, chopped  
½ cup chopped onion  
1 ½ cups (6 ounces) shredded Swiss cheese  
1 ½ cups (12 fluid-ounce can) NESTLE CARNATION Evaporated Milk  
3 large eggs, well beaten  
¼ tsp salt  
⅛ tsp ground black pepper  
⅛ tsp ground nutmeg



## Directions

- 1 Preheat oven to 350° F.
- 2 Cook bacon in large skillet over medium heat.
- 3 When bacon starts to turn brown, add onions.
- 4 Cook until bacon is crisp; drain.
- 5 Sprinkle cheese into bottom of pie shell.
- 6 Top with bacon mixture, crumbling bacon into smaller pieces.
- 7 Combine evaporated milk, eggs, salt, pepper and nutmeg in small bowl until well blended.
- 8 Pour into pie shell.
- 9 Bake for 30 to 35 minutes or until knife, inserted halfway near center, comes out clean.
- 10 Cool for 5 minutes on cooling rack.
- 11 Cut into 8 slices and serve.

## Cooking Times

Preparation Time: 10 minutes

Cooking Time: 50 minutes

Total Time: 1 hour

## Nutrition Facts

Nutrition (per serving): 400 calories, 29.8g total fat, 12.9g saturated fat, 125.6mg cholesterol, 507.3mg sodium, 16g carbohydrates, <1g fiber, 5.6g sugar, 16.8g protein.

Servings: 8

## Weight Watchers Points

Note: The eggs and onions were not used to calculate the FreeStyle SmartPoints.

Orig. WW Pts: 11

Points Plus: 11

Smart Points: 15

FreeStyle Smart Points: 14

Source: Nestle

Web Page: [www.verybestbaking.com](http://www.verybestbaking.com)