

## Easy Cheese and Bacon Quiche



A press-in-the-pan Bisquick® crust? Serving quiche has just become extra easy.

Prep Time

**15**

Minutes

Total Time

**55**

Minutes

Makes

**8**

servings

- 1 1/4 cups Original Bisquick® mix
- 1/4 cup butter or margarine, softened
- 2 tablespoons boiling water
- 1 package (6 oz) sliced Canadian bacon, chopped
- 1 cup shredded Swiss cheese (4 oz)
- 4 medium green onions, thinly sliced (1/4 cup)
- 1 1/2 cups half-and-half
- 3 eggs
- 1/2 teaspoon salt
- 1/4 teaspoon ground red pepper (cayenne)

1. Heat oven to 400°F. Grease bottom and side of 9-inch pie plate with shortening. Stir Bisquick and butter until blended. Add boiling water; stir vigorously until soft dough forms. Press dough in bottom and up side of pie plate, forming edge on rim of plate.
2. Sprinkle bacon, cheese and onions over crust. In medium bowl, beat half-and-half, eggs, salt and red pepper with spoon until blended. Pour into crust.
3. Bake 35 to 40 minutes or until edge is golden brown and center is set.

Makes 8 servings

Make the Most of This  
Recipe With Tips From The  
Betty Crocker® Kitchens

### Do-Ahead

Chop the Canadian bacon, shred the cheese and slice the onions the day before; store separately in refrigerator. Beat the half-and-half mixture; store covered in refrigerator.

### Nutrition Information:

**1 Serving (1 Serving)** Calories 300 (Calories from Fat 190), Total Fat 21g (Saturated Fat 11g, Trans Fat 1g), Cholesterol 135mg; Sodium 790mg; Total Carbohydrate 15g (Dietary Fiber 0g, Sugars 4g), Protein 13g; **Percent**