

# Easy Quiche Recipe

## Ingredients

6 eggs

Puff pastry sheet

100 grams feta cheese (optional -- I like the salty hit from feta)

200-300 grams bacon bits

1 onion

1/2 cup grated cheese

1 cup light cream (or you can use any other dairy like yoghurt, sour cream, evaporated milk or milk)

1/2 cup veges (I have used many combinations: frozen peas and corn; baby spinach and semi-dried tomatoes; frozen peas, zucchini and fresh tomato; anything really)

2 Tomatoes (for the top (optional))

salt and pepper to taste

A little extra grated cheese to sprinkle on top.

## Method

1. Lay a piece of puff pastry in the bottom of a pie dish, allowing the corners to come out above the rim. Blind bake pastry according to the packet instructions.

2. Using your hands, crumble feta cheese over the pastry base.

3. Fry bacon and onion for a few minutes and place evenly over the fetta.

4. Add vegetables on top of the fetta, bacon and onion.

5. In a bowl, lightly mix eggs, cream (or other dairy), cheese, salt and pepper.

6. Pour egg mixture over everything else.

7. Place sliced tomato in a pattern on the top of the quiche. This is optional but it looks nice.

8. Sprinkle a little cheese on top.

9. Bake in a 160 degree oven for 40-50 minutes, until the egg is set in the middle.