

Bacon and Spinach Quiche

2 Grains, 1.5 M/MA



Item	15 servings	30 servings	Pre-prep Direction
Eggs	8 ea.	16 ea.	
Milk	1/2 cup	1 cup	
Croissant dough	1 sheet	2 sheets	
Cheddar cheese, shredded	8 oz.	16 oz.	
Spinach	3 cups	6 cups	Cut into smaller portion and steam. Drain well
Bacon	4 strips	8 strips	Bake and slice
Nutmeg	1/4 tsp.	1/2 tsp.	
White pepper	1/4 tsp.	1/2 tsp.	

Procedures:

1. Thaw croissant dough for 20 min and cut into 15 pieces (3 x 5). Preheat oven at 370 F.
2. In a muffin pan, stretch the dough to make it thinner and place it into each cup
3. Mix eggs, milk, nutmeg, and pepper.
4. Place drained spinach and sliced bacon in each dough cup and pour egg mixture until 2/3 full.
5. Place 1/2 oz. (or 2 Tbs.) cheese on each quiche and fold in four corners of dough.
6. Cover the whole muffin pan loosely with aluminum foil and bake dry heat at 370 F for 25 minutes.