

MOLLY YEH – Girl Meets Farm Recipe

MINI QUICHES WITH ZUCCHINI, PEAS AND BACON

Serves 4 to 6

1 large or 2 small zucchinis, seeds removed, small diced
6 slices of bacon
5 eggs
1/2 cup heavy cream
1/4 teaspoon sweet paprika
1/4 teaspoon cayenne pepper
Black pepper to taste
Salt to taste
2 teaspoons Dijon mustard
1 cup frozen peas
3 ounces shredded gruyere cheese
Pie Dough

Preheat oven to 375 F.

To a medium skillet, add bacon. Turn heat to medium high and cook on each side until brown and crispy, about 7 minutes. Remove bacon from pan to a paper towel lined plate. Set aside.

To pan with bacon drippings, add zucchini. Saute until zucchini is tender and starts to brown. About 5 minutes. Remove from heat and set aside to cool slightly.

Meanwhile, dice cooked bacon

To a medium bowl, eggs, heavy cream, teaspoon sweet paprika, cayenne pepper, black pepper to taste, salt to taste, Dijon mustard and whisk to combine. Then, add bacon, zucchini, frozen peas, gruyere cheese and fold to combine. Set aside.

Remove pie dough from fridge. Divide the dough into 7 equal parts and roll each into a ball. Roll each ball out into rounds.

Coat muffin tins with cooking spray. Press each of the dough rounds into the muffin tins, crimping the edges.

Divide the egg mixture evenly between the 12 muffin cups.

Place in 375 F oven and bake until just set. About 30 minutes. Remove from oven and allow to cool slightly. Serve. Taste!



Credit: Courtesy of Food Network