



CRUSTLESS BACON & TOMATO QUICHE



HEAT LEVEL 🔥🔥🔥

Savor simplicity with our Crustless Bacon & Tomato Quiche - a delightful medley of crispy bacon and ripe tomatoes, creating a flavorful and satisfying dish without the crust.

55 Mins

4 Servings

INGREDIENTS

30 ml (2 Tbsp) cooking oil
1 medium onion, coarsely chopped
60 ml (¼ cup) Spur Durky Sauce
200 grindless, streaky bacon, cut into small pieces
125 ml (½ cup) Spur Sweet 'n Sticky Marinade
200 g cherry tomatoes, cut in half
200 ml (1 sachet) Spur Cheese or Spur Cheddamel Sauce
125 ml (½ cup) milk
3 extra-large eggs
30 ml (2 Tbsp) chopped fresh mixed herbs or 10 ml (2 tsp) dried
3 ml (½ tsp) Spur Seasoning Salt
5 ml (1 tsp) Spur Steakhouse Seasoning
Chopped fresh thyme to garnish

METHOD

- 1 Heat oil in a large heavy-based saucepan. Add onion and Spur Durky Sauce and sauté until soft. Add bacon and fry until cooked.
- 2 Add Spur Sweet 'n Sticky Marinade and tomatoes, and heat through for a few minutes. Spoon onto base of a greased 24 cm ovenproof dish.
- 3 Whisk together the Spur Cheese Sauce, milk, eggs, herbs, Spur Seasoning Salt and Steakhouse Seasoning.
- 4 Pour over bacon and tomato base in dish.
- 5 Bake in a preheated oven of 160°C for about 40 minutes or until set and golden brown. Serve warm and garnish with thyme or any other herbs.
- 6 Variations
- 7 Substitute any other sausage or sliced ham for the bacon.
- 8 Substitute large quiche by making 6-8 mini quiches, depending on size.

VARIATIONS

None

