



Breakfast Quiche

Makes 6 to 8 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients	Directions	
<p>1 frozen pie crust, thawed according to directions on box</p> <p>4 eggs</p> <p>¾ cup whole milk</p> <p>1 cup shredded cheddar cheese</p> <p>8 strips of bacon</p> <p>½ green bell pepper, diced</p> <p>5 green onions, chopped</p> <p>¼ tsp. each of salt and pepper</p>	<ol style="list-style-type: none">1. Wash hands with soap and water.2. Gently rub the bell pepper and green onions under cold running water. Do not rinse raw meat.3. Dice and chop the bell pepper and green onions.4. Line a baking sheet with tin foil. Place strips of bacon flat on the foil; do not overlap them.5. Wash hands with soap and water.6. Prior to preheating, place in the oven, then set oven to 400 °F and bake for 12 to 17 minutes. Check every couple minutes starting at 10 minutes to ensure it does not burn. When done cooking, remove the bacon from the oven and use tongs to place on a paper towel to absorb excess grease. Cut or crumble the bacon into small pieces.7. Reduce temperature of the oven to 350 °F.8. In a medium mixing bowl, mix eggs, milk, cheese, crumbled bacon, green pepper, green onion, salt, and pepper. Pour into the thawed pie crust.9. Wash hands with soap and water. Wash utensils after touching raw meat.10. Bake 40 to 50 minutes, until internal temperature reaches 160 °F on food thermometer.11. Let stand 5 minutes. Cut into wedges.	

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