



## MINI QUICHE

24 tart shells

2 cups Swiss cheese, shredded

¾ cup bacon (10 strips), cooked and chopped

4 eggs

¾ cup milk

1 Tbsp. **Spinach & Herb Mix**

1 Tbsp. **Cheesy Bacon & Chive Seasoning**

1 tsp. **Sunset Seasoned Salt**

Pepper to taste

Heat oven to 375°F.

Divide shredded cheese and bacon evenly among tart shells. Beat eggs, milk and seasonings with fork until well blended. Pour mixture into crusts, filling to within ¼ inch of top.

Bake 25 to 30 minutes or until golden brown. Cool 2 minutes. With tip of knife, lift quiches from cups. Garnish with chopped parsley.

Serve warm.



- **Spinach & Herb Mix**
- **Cheesy Bacon & Chive Seasoning**

- **Sunset Seasoned Salt**