

Phil's
Cage free since 1959
Appetizers & Sides

QUICHE LORRAINE BITES

Packed with all the delicious flavors of Quiche Lorraine, and perfect for serving at a breakfast, brunch, or even cocktail party!



Min	Serves
27	30

Ingredients

2 packages (15 count each)	Phyllo shells
2 Tbsp.	Finely chopped red onion
	Olive oil
3	Grade A Large Phil's Fresh Eggs
¼ cup	Heavy cream
¼ cup	Finely shredded Swiss cheese
½ Tbsp.	Flour
⅛ tsp.	Salt
⅛ tsp.	Pepper
3	Strips bacon, cooked and finely crumbled

Directions

STEP 1

Preheat oven to 350°F. Remove phyllo shells from package and place on a large rimmed baking sheet.

STEP 2

Sauté onion in a small amount of olive oil until tender; set aside.

STEP 3

In a glass measuring cup with a spout, combine the eggs, cream, cheese, flour, salt and pepper; whisk until smooth.

STEP 4

Stir in sautéed onion and crumbled bacon.

STEP 5

Pour mixture into phyllo cups, filling as full as possible.

STEP 6

Bake for approximately 12 minutes, or until eggs are set.