

Crustless Quiche

*A crustless quiche is just simple baked eggs — less rich than a quiche, with a little milk instead of all that cream — and literally **anything else you want to throw in**. It's a creamy, satisfying simple egg casserole, sans crust.*

INGREDIENTS:

- 10 large eggs
- 1 1/2 cups whole milk
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- Any assortment of mix-ins such as:
 - About 2 cups coarsely chopped fresh greens, such as arugula or baby spinach
 - About 1 cup cooked vegetables, such as zucchini or eggplant
 - About 1 cup frozen hash browns or shredded potatoes
 - About 1 cup finely grated cheese, such as Gruyere, Swiss, or cheddar
 - About 1 cup cooked meat, such as bacon, ham, or sausage
 - About 1/4 cup finely chopped fresh herbs, such as Italian parsley or chives

INSTRUCTIONS:

1. **Heat the oven to 375°F and prepare the baking dish.** Arrange a rack in the middle of the oven and heat to 375°F. Lightly grease a 9x13-inch baking dish.
2. **Whisk the eggs.** Place the eggs in a large bowl and whisk until fully beaten.
3. **Whisk in the milk, salt, and pepper.** Add the milk, salt, and pepper, and whisk until frothy.

-
4. **Add the mix-ins.** Stir in any mix-ins such as meat, cheese, vegetables, or herbs. At this point the casserole may be refrigerated overnight, or frozen. (If freezing, thaw overnight before cooking and proceed to bake as directed below.)
 5. **Bake for 45 minutes.** Pour into the prepared baking dish. Bake until puffed around the edges and a tester inserted in the center comes out clean, about 45 minutes.

RECIPE NOTES

Make ahead: The unbaked casserole can be covered and refrigerated overnight or frozen for up to 2 months. If freezing, thaw overnight before cooking and proceed to bake as directed below.

Storage: Leftovers can be refrigerated in an airtight container for up to 4 days