

## A THREESOME OF PEA, CHEESE, & BACON QUICHE

by Roan Parrish

Makes: 1 pie tin-sized quiche

### INGREDIENTS

Potatoes of your choice, sliced thinly

1 16-ounce package of bacon (not apple or maple)

1 16-ounce bag frozen peas

1 onion, minced

3 cloves garlic, minced

5 eggs

$\frac{3}{4}$  cup whole milk or cream

1 tbsp Dijon mustard

1 cup cheese of your choice—I like brie and parmesan, but if you're not a brie fan, you could use cheddar, Jarlsberg, or gruyere

1 tsp chili flakes

fresh parsley

### METHOD

1. Preheat oven to 350. Grease your pan and lay out slices of potato to create a crust in your pan. Season with salt and pepper and a little paprika if you like.
2. Bake your potato crust for about 20-25 minutes or until golden brown.
3. Meanwhile, cook up a mess of bacon and chop or crumble it up.
4. Cook onion in the same pan, in the bacon grease, over medium heat. Once the onion is softened, add your peas and cook for three or four minutes. Turn heat to low, add garlic, and cook for a minute or two.
5. In a large bowl, beat eggs, mix in cream, mustard, cheese, s&p, and chili flakes.
6. Mix cooked ingredients into the egg mixture. Pour into the prepared crust.
7. Bake until middle is just set, about 25–30 mins.
8. Strew with parsley and serve!