

Quick Fix: Crustless Ham & Cheese Quiche - Easy & Delicious

Sometimes, you need a meal that's both comforting and incredibly easy to throw together. This



OVEN
375°F

TIME
30 min

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INGREDIENTS

4 eggs
1/2 cup milk or cream (whole milk or half-and-half works great)
3/4 cup diced ham (cooked)
3/4 cup shredded cheese (cheddar or Swiss are classic choices, but mix it up!)
1/4 cup diced onion (yellow or white onion works best)
Dash of pepper (freshly ground is always a plus)
Butter for greasing your pie dish

Swaps and Notes:

Ham: Leftover holiday ham is perfect, but you can also use deli ham, bacon, or even cooked sausage for a different flavor profile.

Cheese: Feel free to experiment with different cheeses! Monterey Jack, mozzarella, or a blend of cheeses would be delicious.

Onion: If you're not an onion fan, you can omit it or substitute with a tablespoon of chives or green onions for a milder flavor. A pinch of garlic powder could also add depth.

Veggies: This recipe is a fantastic canvas for adding other quick-cooking vegetables. A handful of spinach (sautéed and squeezed dry), diced bell peppers, or even a few mushrooms would be lovely additions.

Seasoning: I keep the seasoning simple with just pepper to let the ham and cheese flavors come

through, but a pinch of salt (go easy if your ham is salty) or a dash of nutmeg (a classic quiche ingredient) can elevate the flavor.

Milk/Cream: For a richer quiche, use cream or half-and-half. For a lighter version, skim milk works just fine.

DIRECTIONS

1. Getting this delicious crustless quiche from your kitchen to your table is super straightforward:
2. Preheat : Your Oven: Start by preheating your oven to 375°F (190°C). This ensures your oven is at the right temperature for even baking.
3. Prep : Your Dish: Lightly grease a 9-inch pie dish with butter. Make sure to get the bottom and sides well to prevent sticking.
4. Whisk the : Base: In a medium bowl, whisk together the eggs, milk or cream, and a dash of pepper until well combined and slightly frothy.
5. Add the : Goodies: Stir the diced ham, shredded cheese, and diced onion into the egg mixture. Make sure they're evenly distributed.
6. Pour and : Bake: Pour the entire mixture into your prepared 9-inch pie dish.
7. Bake to : Perfection: Bake for 30 minutes, or until the quiche is set and the top is lightly golden brown. You can test for doneness by inserting a knife into the center; if it comes out clean, it's ready!
8. Serve: Let it cool for a few minutes before slicing and serving. It's delicious warm or at room temperature.

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TIPS FOR SUCCESS

Don't Overfill: Be mindful not to overfill your pie dish, especially if adding extra vegetables, as the eggs will puff up slightly while baking.

Even Dicing: Try to dice your ham and onion into similar-sized pieces so they cook evenly and distribute well throughout the quiche.

Cheese Quality: Good quality shredded cheese melts beautifully and provides the best flavor.

Cool Before Slicing: While tempting to cut right away, letting the quiche cool for 5-10 minutes helps it set and makes for cleaner slices.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/quick-fix-crustless-ham-cheese-quiche-easy-delicious/>