

The Best Ever Quiche Recipe: A Flaky Crust & Creamy Filling

1 pre-made pie crust (or homemade)



OVEN
375°F

TIME
10-12 min

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INGREDIENTS

- 1 pre-made pie crust (or homemade)
- 4 large eggs
- 1 1/2 cups heavy cream
- 1 cup shredded Gruyère cheese, divided
- 1/2 cup cooked ham, diced
- 1/4 cup chopped green onion
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp ground nutmeg

Swaps and Notes:

Crust: Using a good quality, store-bought pie crust is a great shortcut. If you have time, a homemade pie crust is always a wonderful option.

Cheese: Gruyère cheese is a classic for quiche, as it melts beautifully and has a nutty, savory flavor. You can use cheddar, Swiss, or a combination of your favorites.

Fillings: The ham and green onion are a great classic combo, but feel free to get creative! You can use cooked bacon, sausage, sautéed mushrooms, or spinach.

Cream: Heavy cream is key for a rich, creamy filling. You can substitute with half-and-half for a slightly lighter quiche, but the texture will be less rich.

Nutmeg: A pinch of ground nutmeg is a classic addition to quiche. It adds a subtle warmth and flavor that elevates the entire dish.

How to Make the Best Ever Quiche:

Prep the Crust: Preheat your oven to 375°F (190°C). Place the pie crust in a 9-inch pie plate. Crimp the edges and poke a few holes in the bottom with a fork. Bake for 10-12 minutes, or until the crust is lightly golden. This is called blind baking, and it prevents a soggy bottom.

Make the Filling: While the crust is baking, whisk the eggs in a large bowl. Whisk in the heavy cream, salt, pepper, and nutmeg until well combined. Stir in 1/2 cup of the shredded Gruyère cheese, the diced ham, and the chopped green onion.

Assemble and Bake: Pour the filling into the pre-baked pie crust. Sprinkle the remaining 1/2 cup of shredded cheese over the top.

Bake to Perfection: Bake for 35-45 minutes, or until the filling is set and the top is golden brown. A knife inserted into the center should come out clean.

Rest and Serve: Let the quiche rest for at least 10 minutes before slicing and serving. This allows the filling to set up and makes it easier to cut.

Tips for Success:

Blind Bake the Crust: Don't skip this step! Blind baking the crust is essential for a flaky, non-soggy quiche.

Grate Your Own Cheese: Pre-shredded cheese often has anti-caking agents that can prevent it from melting smoothly. Grating your own cheese will give you a creamier, more delicious filling.

Let it Rest: The resting time after baking is important. It allows the quiche to set up and makes for clean, beautiful slices.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a great breakfast shortcut, you have to try the viral Cottage Cheese Pancake.

For a fantastic one-pan dinner, my Mexican Chicken and Rice Casserole is always a winner.

If you need to feed a crowd fast, these Sheet Pan Quesadillas are a lifesaver.

Final Thoughts:

DIRECTIONS

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8. **Let it : Rest:** The resting time after baking is important. It allows the quiche to set up and makes for clean, beautiful slices.
9. **Serving Suggestions and Pairings:** This quiche is a

complete meal on its own, but it pairs wonderfully with a simple green salad or a side of fresh fruit. For a full brunch spread, you could serve it with some of my One-Pan Breakfast Bake or a delicious 3-Ingredient Egg Wrap.

10. **Storage and Leftover Tips:** Leftovers are delicious! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can microwave individual slices or warm the entire quiche in the oven until heated through.
11. **More Recipes You Will Love:** If you're a fan of easy, delicious, and one-pan meals, you'll want to check out some of these other favorites:
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13. For a fantastic one-pan dinner, my : Mexican Chicken and Rice Casserole is always a winner.
14. If you need to feed a crowd fast, these : Sheet Pan Quesadillas are a lifesaver.
15. **Final Thoughts:** This Best Ever Quiche Recipe is a testament to the power of a simple, well-made meal. It's a delicious, elegant, and deeply satisfying dish that is perfect for any occasion. I hope this recipe becomes a new favorite in your home.
16. If you make this quiche, I'd love to hear about it! What's your favorite filling to add to a quiche? Let me know in the comments below.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/the-best-ever-quiche-recipe-a-flaky-crust-creamy-filling/>