

The Easiest No-Crust Quiche Recipe for Breakfast or Dinner

Some recipes are so simple, they almost feel like a magic trick. This



OVEN
350°F

TIME
35 min

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INGREDIENTS

- 4 large eggs
- 1 cup ricotta cheese or cottage cheese
- 1 cup shredded mozzarella or Monterey Jack cheese
- Optional: Salt and pepper to taste
- Optional: Fresh chives or parsley for garnish

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C). Lightly grease a small baking dish or a 9-inch pie plate with oil or butter.
- 2.** Combine the : Eggs: In a medium-sized bowl, beat the eggs with a fork or a whisk until they are fully combined and slightly frothy.
- 3.** Add the : Cheese: Add the ricotta (or cottage cheese) and the shredded mozzarella (or other cheese) to the beaten eggs. If you're using salt and pepper, add them now. Mix everything together until it's creamy and smooth.
- 4.** Pour and : Bake: Pour the mixture evenly into your prepared baking dish. Smooth the top with a spatula.
- 5.** Bake: Place the dish in the preheated oven and bake for 30-35 minutes. The quiche is done when the center is set and the top is slightly golden brown.
- 6.** Cool and : Serve: Let the quiche cool for a few minutes before cutting it into slices. This helps it set and makes it easier to serve. Garnish with fresh chives or parsley if you like.

SWAPS & NOTES

Cheese: Ricotta and cottage cheese are great for giving the quiche a light, airy texture.

You can use either one based on your preference.

For the shredded cheese, mozzarella is a classic choice, but Monterey Jack, cheddar, or a blend would also be delicious.

Add-ins: While this recipe is perfect in its simple form, you can easily customize it.

TIPS FOR SUCCESS

Grease the Pan: Don't skip greasing your baking dish, as this will help the quiche come out cleanly.

Don't Overbake: Quiche can go from perfectly set to rubbery quickly.

The center should be set but still have a slight jiggle.

Mix Thoroughly: Make sure the eggs and cheeses are well-combined for a uniform texture throughout the quiche.

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

Original recipe: <https://chefmaniac.com/the-easiest-no-crust-quiche-recipe-for-breakfast-or-dinner/>