

No Crust, No Stress: The Ultimate Lazy Morning Quiche

All-in-One Pan, Ready in Minutes - Lazy Day Crustless Quiche



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 4 large eggs
- 1/2 cup milk (any kind - dairy or non-dairy)
- 1/2 cup shredded cheddar cheese
- 1/4 cup chopped onions
- 1/4 cup diced bell pepper
- 1/4 cup cooked bacon or ham (optional)
- Salt & pepper to taste
- 1 tbsp olive oil or butter

DIRECTIONS

- Step 1: Preheat:** Preheat your oven to 375°F (190°C).
- Step 2: Whisk:** In a mixing bowl, whisk together the eggs and milk until smooth and slightly frothy.
- Step 3: Add the Good Stuff:** Stir in shredded cheese, onions, bell peppers, and cooked bacon or ham (if using). Season with salt and pepper.
- Step 4: Prepare the Pan:** Grease an oven-safe skillet or baking dish with olive oil or butter. Make sure you coat the sides well to prevent sticking.
- Step 5: Pour & Bake:** Pour the mixture into the pan and spread evenly. Bake for 25-30 minutes, or until the center is set and the top is lightly golden.
- Step 6: Rest & Slice:** Let it cool for 5-10 minutes before slicing. This helps it firm up and makes serving easier.
- Enjoy it warm straight from the pan or chilled from the fridge—it's fantastic both ways.

SWAPS & NOTES

One of the best things about this recipe is how adaptable it is.

Milk: Whole milk makes it richer, but almond, oat, or skim all work beautifully.

Cheese: Swap cheddar for mozzarella, Swiss, feta, or whatever's in your fridge.

Veggies: Spinach, mushrooms, zucchini, or cherry tomatoes are fantastic additions.

TIPS FOR SUCCESS

It will continue cooking slightly after you remove it from the oven.

Cast iron works beautifully for even cooking.

Cutting too soon can make it look slightly loose.

Eggs need salt to shine-taste your mix-ins and adjust accordingly.

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

Original recipe: <https://chefmaniac.com/no-crust-no-stress-the-ultimate-lazy-morning-quiche/>