

Mini Veggie Quiches by Lynn's Recipes



Lynn demonstrates how to make Mini Veggie Quiches that are great for breakfast, brunch or just a snack. Super easy to make and versatile.

Ingredients:

- 5 eggs
- 3 egg whites
- 1 cup milk
- $\frac{1}{4}$ cup finely chopped red pepper
- $\frac{1}{4}$ cup finely chopped scallions
- 6 basil leaves, cut into long thin strips
- $\frac{1}{4}$ cup grated sharp cheddar cheese
- Sprinkle of kosher salt
- Cooking spray

Preheat oven to 325°. Spray a 12 well muffin pan with cooking spray.

In a medium bowl, whisk together the eggs. Add the milk and whisk again.

In another medium bowl, combine the red pepper, scallion, cheddar cheese and basil.

Pour an even amount of the egg mixture into each muffin well. Divide the veggie mixture evenly over the egg mixture. Sprinkle each with a very small amount of kosher salt.

Put in preheated 325° oven for 25 minutes or until quiches are set and starting to brown.

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Cool on a rack for 5 minutes. Turn out and serve immediately.

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