



Crustless Bacon & Tomato Quiche



THIS QUICHE TASTES AS GOOD AS IT LOOKS! WITH THE MOUTH-WATERING BACON AND VEGGIES, IT OFFERS THE ENTIRE DEAL!

INGREDIENTS

- 30 ml (2 Tbsp) cooking oil
- 1 medium onion, coarsely chopped
- 60 ml (¼ cup) [Spur Durky Sauce](#)
- 200 g rindless, streaky bacon, cut into small pieces
- 125 ml (½ cup) [Spur Sweet'n Sticky Marinade](#)
- 200 g cherry tomatoes, cut in half
- 200 ml (1 sachet) Spur Cheese or [Spur Cheddameit Sauce](#)
- 125 ml (½ cup) milk
- 3 extra-large eggs
- 30 ml (2 Tbsp) chopped fresh mixed herbs or 10 ml (2 tsp) dried
- 3 ml (½ tsp) [Spur Seasoning Salt](#)
- 5 ml (1 tsp) [Spur Steakhouse Seasoning](#)
- Chopped fresh thyme to garnish





METHOD

- Heat oil in a large heavy-based saucepan. Add onion and [Spur Durky Sauce](#) and sauté until soft. Add bacon and fry until cooked.
- Add [Spur Sweet'n Sticky Marinade](#) and tomatoes, and heat through for a few minutes. Spoon onto base of a greased 24 cm ovenproof dish.
- Whisk together the Spur Cheese Sauce, milk, eggs, herbs, [Spur Seasoning Salt](#) and [Steakhouse Seasoning](#).
- Pour over bacon and tomato base in dish.
- Bake in a preheated oven of 160 °C for about 40 minutes or until set and golden brown. Serve warm and garnish with thyme or any other herbs.

Variations

- Substitute any other sausage or sliced ham for the bacon.
- Substitute large quiche by making 6 - 8 mini quiches, depending on size.