

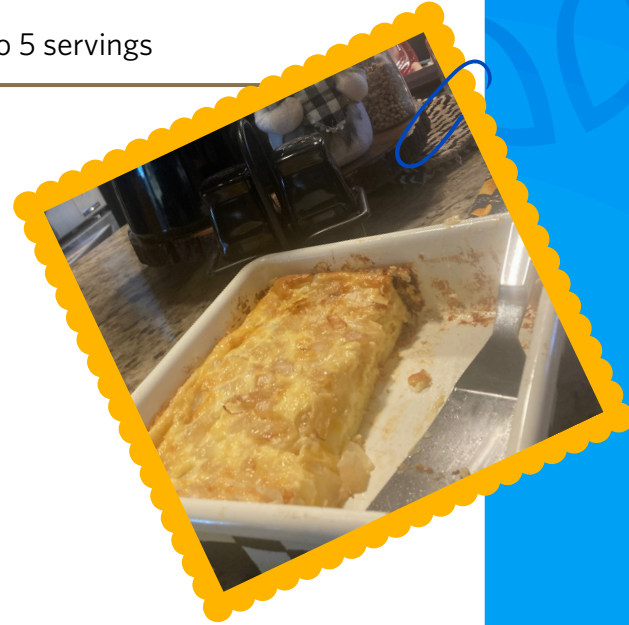
Easy Caramelized Onion Crustless Quiche

by Suzanne Beck

Makes 4 to 5 servings

Ingredients

6 eggs
1 1/2 c half & half or heavy cream
1 t salt (or to taste)
3/4 c shredded cheddar cheese
3/4 c shredded mozzarella cheese
1 extra-large onion, diced
3T butter



Directions

- Heat 3 T butter over medium heat until melted; add in diced onion and cook until soft, browned and caramelized. Set aside.
- Beat eggs with cream and salt, add in shredded cheese; pour into well-greased 8x8 casserole dish. Top with browned onions. Bake at 350 for 35-40 min or until set.
- Serve with green salad. Serves 4 to 5.
- Variation: Using different kinds of cheese will make a completely different dish! Try different combinations using gouda, pepper jack, Monterey jack, gruyere, or Swiss!



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