

Quick & Easy Crustless Mexican Quiche

This quiche is great for brunch or dinner. Even people who don't care for quiche like this recipe. Cold leftovers (if you have any!) are delicious for snacks, too.

Serves 8

Preparation time: 15 minutes

Filling Ingredients:

1-pound ground beef, or ground dark turkey
1 small jalapeño, seeded, chopped
1 small onion, chopped
4 green onions, sliced (reserve 1 sliced green onion for garnish)
1 cup chunky salsa, drained
½ can (8-ounces) refried beans
¼ teaspoon salt
¼ teaspoon black pepper
½ teaspoon chili powder
½ teaspoon cumin

Batter:

2 cups whole milk, or half and half
4 whole eggs
1 teaspoon dried minced onion
¼ teaspoon salt
¼ teaspoon black pepper
½ teaspoon red pepper flakes
1 cup Bisquick™ Baking Mix
1 cup Mexican blend shredded cheese

Topping:

1 16-ounce carton sour cream or Mexican crema

Preheat oven to 400°F. (204°C.)

For the Filling:

In a medium skillet, sauté ground beef with salt and pepper, drain off fat. Discard. Add jalapeño, chopped onion, chili powder, red pepper flakes and cumin. Sauté 3 minutes. Spread the skillet mixture on the bottom of a buttered 9 to 10-inch *deep dish* pie plate. Spread refried beans over ground beef mixture. Pour the drained salsa on double thickness of paper towel to help remove moisture so the quiche won't get soggy. Layer the salsa over the refried beans. Add a layer of sliced green onions. Set aside.

Prepare the Batter:

In a medium bowl, whisk the milk and eggs. Add salt, pepper, pepper flakes and dried onion. Whisk. Add the Bisquick™. Whisk. Add shredded cheese. Stir. Pour batter over layered mixture in pie plate, leaving ½ inch at the top to allow for overflow while baking.

Place pie plate on a cookie sheet in preheated oven. Bake 35-40 minutes. Allow quiche to cool for 15-minutes before cutting. Serve with a dollop of sour cream garnished with sliced green onion. Add a crisp lettuce side salad and iced tea and brunch is served.

Don't forget to check out the other Crustless Quiche Recipes (Italian, Greek, Spinach-mushroom and Cheeseburger).