



CRUSTLESS CHEESE & VEGGIE QUICHE

FROM THE KITCHEN OF:

**GIORA SHIMONI AND THE
SPRUCE EATS**

**TITLE: CRUSTLESS CHEESE &
VEGGIE QUICHE**

TOTAL TIME: 55 MIN

PREP TIME: 15 MIN

COOK TIME: 40 MIN

NOTES

FIND THIS RECIPE ONLINE AT:
[HTTPS://WWW.THESPRUCEEATS
.COM/CRUSTLESS-CHEESE-AND-
VEGETABLE-QUICHE-2121458](https://www.thespruceeats.com/crustless-cheese-and-vegetable-quiche-2121458)

INGREDIENTS

1/4 CUP FLOUR

1/2 TEASPOON BAKING POWDER

1/2 TEASPOON SALT

DASH OF BLACK PEPPER

6 LARGE EGGS

1 CUP COTTAGE CHEESE

2 CUPS GRATED CHEESE

**1/2 STICK OF BUTTER
(MELTED AND COOLED)**

1 SMALL ONION (FINELY CHOPPED)

4 OZ MUSHROOMS

1 TOMATO (SLICED)

PARSLEY (OPTIONAL)



CRUSTLESS CHEESE & VEGGIE QUICHE

METHOD

1. PREHEAT THE OVEN TO 350 F/180 C. GREASE A 9-BY-9-BY-2-INCH CASSEROLE DISH OR QUICHE DISH.
2. IN A LARGE BOWL, WHISK TOGETHER THE FLOUR, BAKING POWDER, SALT, AND PEPPER. SET ASIDE.
3. IN ANOTHER LARGE BOWL, BEAT THE EGGS.
4. ADD THE COTTAGE CHEESE, CHEDDAR CHEESE, MELTED BUTTER, ONION AND MUSHROOMS. MIX WELL.
5. WHISK IN THE FLOUR MIXTURE, MIXING WELL UNTIL THE FLOUR IS FULLY INCORPORATED.
6. POUR THE MIXTURE INTO THE PREPARED CASSEROLE DISH.
7. ARRANGE THE TOMATO SLICES ON TOP OF THE QUICHE AND PUSH THEM SLIGHTLY INTO THE SURFACE. SPRINKLE THE QUICHE EVENLY WITH THE PARSLEY (OPTIONAL).
8. BAKE IN THE PREHEATED OVEN FOR 40 MINUTES, OR UNTIL THE QUICHE IS SET, THE TOP IS GOLDEN, AND A TESTER INSERTED IN THE CENTER COMES OUT CLEAN.
9. ALLOW TO REST FOR 5 TO 10 MINUTES BEFORE SLICING INTO WEDGES AND SERVING.
10. ENJOY!