

# Quiche Lorraine

Yield: 6 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-lorraine-quiche-recipe>

## Ingredients:

- 1 pie dough recipe, see Pâte Brisée recipe or a prepared frozen pie crust
- 1/2 pound bacon you can use more or less to your taste
- 1 cup milk
- 1/2 cup heavy cream
- 3 eggs
- 1/2 teaspoon salt
- black pepper to taste, we used about 1/2 teaspoon
- 1/8 teaspoon ground nutmeg
- 1 cup grated Gruyere or other cheese, cheddar works too
- 1 tablespoon chives chopped

## Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 190 milligrams
4. Fat: 44 grams
5. Fiber: 1 grams
6. Protein: 18 grams
7. SaturatedFat: 18 grams
8. Sodium: 790 milligrams
9. Sugar: 3 grams

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