



Butternut Squash, Arugula and Bacon Quiche

Servings: 0

Ingredients

- 1 pie crust, homemade or storebought
 - 3 slices bacon, diced
 - 2 cups chopped butternut squash
 - 1 small white onion, chopped
 - 1 clove garlic, minced
 - 6 eggs, whisked
 - 3/4 cup milk
 - 3 Tbsp. flour
 - 1/2 tsp. baking powder
 - 1/2 tsp. salt
 - 1/8 tsp. black pepper
 - 3 handfuls fresh arugula, whole or roughly chopped
 - 4 ounces crumbled gorgonzola, blue or feta cheese (or any cheese you'd like)
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Directions

Preheat oven to 350 degrees F.

Lay prepared pie crust in an ungreased pie plate. Bake for 5 minutes, then set aside.

Cook bacon in a large saute pan over medium-high heat until crispy, stirring occasionally. Remove bacon with a slotted spoon, leaving grease in pan. Add butternut squash and onion and saute for 8-10 minutes, or until the onions are translucent and the squash is tender. Add garlic and saute for an additional minute. Remove from heat.

In a separate large bowl, whisk together eggs, flour, baking powder, milk, salt, and black pepper. Stir in the sauteed vegetables, arugula, cheese, and cooked bacon, and stir until well combined.

Transfer the quiche filling into crust, and use a spoon to smooth the surface. Bake for 45-50 minutes, or until a toothpick inserted comes out clean. Quiche will rise while baking, but should settle back down once you remove it from the oven. Remove from the oven and allow the quiche to rest for at least 5 minutes. Slice and serve warm.

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