

Bacon Jalapeno Popper Quiche

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1 nine-inch frozen pie crust
1/2 cup cream cheese, softened
2 jalapeno peppers, seeded and diced
1 jalapeno pepper (for topping),
seeded and sliced into rounds
3 slices bacon, cooked crisp and
coarsely chopped
1/2 cup whipping cream
1/2 cup half-and-half
5 large eggs
1 teaspoon paprika
salt
1/2 cup cheddar cheese, shredded
light sour cream (optional)

Preheat the oven to 400 degrees.

Thaw the frozen pie crust for 10 minutes. Then prick the crust all over the bottom and sides with a fork to make tiny holes.

Bake for 10 minutes.

Remove the crust from the oven. Lower the oven temp to 350 degrees.

While the crust is hot, spread the cream cheese evenly all over the bottom.

Sprinkle the diced jalapenos over the cream cheese.

Place the whipping cream and half-and-half into a small saucepan. Place over medium heat for 5 minutes or until tiny bubbles appear around the edges. Scald (bring to just under the boiling point) until very hot but not boiling.

In a bowl, beat the eggs. Add the hot cream mixture to the eggs, whisking constantly to combine. Add the paprika, salt and bacon. Pour the mixture into the pie crust.

Bake for 30 minutes.

Remove from the oven. Arrange the jalapeno slices on top. Sprinkle with cheese.

Bake until the cheese has melted and turned golden brown, about 15 to 20 minutes. (begin checking after 12 minutes).

Cool slightly before serving. Top with sour cream, if desired.

Per Serving (excluding unknown items): 1538 Calories; 138g Fat (80.5% calories from fat); 63g Protein; 12g Carbohydrate; 1g Dietary Fiber; 1426mg Cholesterol; 1393mg Sodium. Exchanges: 0 Grain(Starch); 8 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 22 Fat.