

School of Cooking

Martin's

Easy Cheesy Crustless Easter Quiche

Presented by Elise Kunkel

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**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Ingredients

1/2 stick of butter (1/4 cup)
1/4 cup all-purpose flour
3/4 cups milk
1 cup cottage cheese
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon Dijon mustard
5 eggs
4 ounces cream cheese, softened
6 ounces shredded Gruyere cheese
3 Tbsp grated Romano cheese
1/4 cup chopped green onions
5 slices of cooked bacon, crumbled
6 grape tomatoes, cut in half (use orange and yellow, if you can find them!)

Instructions

1. Make a white sauce: melt the butter in a medium saucepan on medium heat. Stir in flour; cook, stirring until bubbly. What you've just done is make a roux. Gradually add the milk; cook over medium heat, stirring occasionally, until sauce thickens. Remove from the heat; set aside to cool, about 15-20 minutes.
2. Preheat oven to 350°F. Combine cottage cheese, baking powder, salt and mustard; set aside.
3. Beat the eggs in a large mixing bowl. Slowly add the cream cheese, the cottage cheese mixture and the milk/flour sauce. Fold in the Gruyere and Romano cheeses.
4. Pour into a greased 10" pie plate. Sprinkle the top with chopped green onions and crumbled bacon. Arrange tomato halves, cut side up, around the top. Bake at 350°F for 40 minutes, until puffy and lightly browned. A knife inserted into the center of the quiche should come out clean. Let rest for 15 minutes, serve.