Bacon, Cheddar & Chive Quiche
makes one 9.5" quiche

What can we say? We love quiche. This simple recipe satisfies our weekend cravings, and checks the boxes for both ease and heartiness. The crispy bacon, gooey cheddar, and 4-ingredient olive oil-based crust make an impressive breakfast, brunch, or lunch in a snap!

Crust Ingredients:
1 cup flour
1/4 tsp Kosher salt
1/4 cup ice cold water
1/4 cup olive oil

Filling Ingredients:
1 cup sharp white cheddar cheese, grated
5 slices bacon, cooked and crumbled
4 tbsp chives, chopped
6 eggs
1/2 cup half-'n-half
1/2 tsp of Dijon mustard
1/8 tsp Kosher salt
1/4 tsp ground pepper
1/8 tsp of cayenne

Directions:
(1) Preheat oven to 400° F. Make the simple crust by mixing flour and salt in a medium-sized bowl. In a separate, small bowl, use a fork to mix the ice water and the olive oil. Stir the ice water and oil into the flour until a loose dough ball is formed. Place the dough in a quiche dish, and spread it out with your fingers until evenly placed across the pan.

(2) Pre-bake the crust in the oven for 10 minutes until it starts to brown slightly.

(3) While the crust is baking, prepare the filling ingredients. Coarsely grate the cheese. Fry the bacon then drain on a paper towel-lined plate. Once the bacon has cooled, cut into very small pieces.

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(4) Crack the eggs into a bowl, whisk in the half-'n-half, Dijon mustard, a pinch of Kosher salt, and freshly ground pepper. Whisk in the bacon pieces, cheese, and chives into the egg mixture.

(5) After the crust is pre-baked, remove the crust from the oven. Pour the filling into the crust, and sprinkle the top with a dash of cayenne and freshly ground black pepper.

(6) Bake for 30 minutes, or until the egg mixture is set, but still wiggles in the center. Insert a knife near the center to test doneness (it should come out clean).

(7) Cool the baked quiche for 5 minutes, then cut into wedges for serving. The quiche may be served warm or at room temperature.