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Savory, Crustless Quiche - Ham & Cheese

Makes one 9-inch pie

This savory, crustless quiche is an elegant, yet easy, recipe! The eggs have a light and airy quality that are well-balanced with hearty bits of ham and Swiss cheese. This delicious recipe pairs easily with a salad anchoring a meal that's satisfying enough to be called either brunch or dinner!

Ingredients:

1/2 large sweet onion, diced and sautéed
2 tablespoons butter
5 eggs
1/2 cup heavy cream
1/4 cup flour
1/2 teaspoon baking powder
1/4 teaspoon Kosher salt
1/4 teaspoon black pepper
1 cup sour cream
1 cup cottage cheese
1 cup ham, finely diced
1/4 cup Parmesan cheese, grated
1-2 cups Swiss cheese, grated
Fresh chives for garnishing

Directions:

1. Prepare a 9-inch pie dish by buttering all of the surfaces, or spraying with a cooking spray.
2. Preheat the oven to 350°F
3. In a skillet, saute the onion in 1 tablespoon of butter until softened. Remove from the heat and let the onions cool slightly.
4. In a large bowl, whisk the eggs until combined. Add the cream and whisk some more until combined. Add the flour, baking powder, Kosher salt, and black pepper; continue whisking. Fold in the sour cream and cottage cheese. Stir in the cooled, cooked onions.
5. Layer the diced ham in the quiche pan. Sprinkle the ham with the Parmesan and Swiss cheeses.
6. Pour the egg mixture over the ham and cheese.
7. Bake for 40-45 minutes or until the egg is set in the middle, or reaches a temperature of 165°F in the center. Let cool slightly, then slice and serve.