

Mini Zucchini Quiche

Calories: 74.6 kcal

Servings: 4

Time: 0 Mins

Ingredients

- 2.00 slices Bacon (chopped finely)
- 0.20 g Black Pepper
- 75.00 ml Cream
- 6.00 whole Eggs
- 1.00 whole Ultra Lite Chicken Sachet
- 180.00 g Zucchini (grated)

Instructions

1. Preheat oven to 180C (355F)
2. Grate zucchini, squeeze out excess juice.
3. Whisk eggs, cream and sachet in a bowl, season with pepper.
4. Add zucchini and bacon.
5. Pour into 8 greased muffin tins.
6. Bake 20 to 25 minutes or until firm.