

Crustless Country Quiche

Recipe courtesy of *Susannah Locketti*

momlogic.com

Ingredients:

1/2 cup minced onion

1/2 cup finely cubed potatoes

1/2 cup frozen, canned or fresh corn

1 tsp. smoked paprika

2 slices deli ham

3 or 4 eggs

1/2 cup milk

Kosher salt & pepper

2 slices Swiss cheese

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Directions:

Preheat the oven to 350 degrees. While the oven is warming, place a small skillet over medium high heat and coat with cooking spray. Add onions, potatoes, corn, smoked paprika plus salt and pepper. Cook until the onions and potatoes soften and begin to lightly brown. Coat an 8X8 oven safe dish with cooking spray and evenly spread the mixture on the bottom. Tear off pieces of ham and place on top of the mixture. Whisk eggs with milk, season with a pinch of salt and pepper and pour over the onion mixture. Place the two slices of Swiss on top and bake for 15-20 minutes until set. Garnish with fresh herbs for a pretty presentation.