



## Bacon, Egg, and Cheese Slab Quiche

### Ingredients:

2 cans of Pillsbury Crescent Rolls  
8 Eggs  
1 ½ c. Evaporated Milk (1 12 oz. can)  
¼ tsp. Salt  
¼ tsp. Pepper  
1 c. chopped Cooked Bacon  
1/3 c. sliced Green Onions  
¾ c. shredded Cheddar Cheese  
¾ c. shredded Parmesan Cheese

### Directions:

- Pre-heat oven to 450°.
- Lightly grease bottom and sides of 15x10x1 inch pan.

- Roll out crescents flat and press down to cover bottom of pan.
- Bake crescent crust in oven for 5 minutes (just until top is slightly golden).
- After removing crust, turn oven down to 375°.
- In large bowl, beat Eggs, Evaporated Milk, Salt, and Pepper.
- Place egg mixture in frittata pan and cook over medium heat, stirring constantly! Cook until eggs begin to congeal.
- Once eggs are congealed, spread over pre-cooked crescent crust.
- Sprinkle Bacon, Green Onions, and Cheeses on top of eggs.
- Place in oven and cook 10-15 minutes, or until eggs and crust are cooked to your liking.