Rice Cooker Quiche Italiano

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4-5 eggs - 3/4 cup of milk or cream - diced onion - fried minced garlic - diced tomato - spinach sliced into ribbons - a few slices of bacon - grated parmesan cheese (1/2 - 1 cup) - crust from old crusty bread like Italian bread or a baguette - butter - salt and pepper - oregano

Instructions

This is one of those recipes for a lazy morning when you feel like channeling infomercial guru Ron Popeil ("Just set it and forget it!"). Basically you can toss whatever veg you've got in the fridge together with some eggs, milk, and cheese and put it in the rice cooker. Today I had an Italian-ish mix hence the above creation. It won't be the best quiche you've ever had, but still a pretty damn good quiche. 1. Wipe the eye crusties away and slice & dice your veggies avoiding fingers if possible (if you slip no worries - the blood can replace the salt and adds a little color). 2. Sweat the onions and garlic in a pan. Keep your PJ's from the fire. 3. In a bowl beat together your eggs and milk. Don't drop the eggs on the floor in a half awake daze like I do. Add in the tomatoes and spinach and the garlic and onion after it's cooled a bit. 4. Cut the bacon into small squares. Slice a few into long strips for placing at the bottom of the rice cooker. Add the squares into the mix. 5. Season the egg mixture with parmesan cheese, salt and pepper, and oregano. 6. If your rice tends to stick to your pot you might want to grease a little butter on the bottom and sides. Line the long bacon strips on the bottom. This will also help prevent sticking. 7. Carefully pour in the egg mixture. Cut up the bread into thin strips and place on top of the egg mixture pushing a little so it soaks a bit of the mixture. 8. Set it and forget it. But if you're a nervous Nelly you can check from time to time to ensure it doesn't overcook. I usually go back to sleep til I hear the beep. 9. Carefully take out the pot. Place a large plate to cover the top. Slowly flip and ease the quiche out. Garnish as you like and dig in.