

Caramelized Pear and Gorgonzola Quiche

READY IN



45 min.

SERVINGS



6

Directions

- ☐ Cook the pancetta and shallot in a pan.
- ☐ Add the butter and let it melt.
- ☐ Add the sugar and cook until bubbly, about 3 minutes.
- ☐ Add the pear and saute until tender, about 3-5 minutes.
- ☐ Mix the pears, eggs, half and half, thyme and gorgonzola and pour it into the pre-baked pie crust.
- ☐ Bake in a preheated 375F oven until golden brown on top and set in the center, about 25-45 minutes.

Nutrition Facts



PROTEIN 0%

FAT 0%

CARBS 0%

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0%

Nutrients (% of daily need)

Calories: 0 (0%), Fat: 0 (0%), Saturated Fat: 0 (0%), Carbohydrates: 0 (0%), Net Carbohydrates: 0 (0%), Sugar: 0 (0%), Cholesterol: 0 (0%), Sodium: 0 (0%), Alcohol %: 0% (100%), Protein: 0 (0%)