

Macaroni, Onion, and Cheese Quiche

Recipe By *Brynne Greisman*



Cooking and Prep: 
1.5 h

Serves:  10

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot,
Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

This is really a cross between a kugel and a quiche. Caramelized onions add great flavor to an all-time favorite. The custard gives it a creamy quiche-like texture. Light enough for after the fast, and very filling too.

Ingredients (15)

Main ingredients

- 10 ounces macaroni of your choice, such as [Tuscanini Fusilli Pasta](#)
- 2 tablespoons butter, divided
- 1 tablespoon [Gefen Olive Oil](#)
- 2 large onions, diced or sliced in half circles

- 1 and 1/2 teaspoons sugar
- generous handful mushrooms, sliced *(optional)*
- 3 cloves garlic, diced
- 5-6 ounces shredded mozzarella cheese
- 1/4-1/2 cup ricotta cheese *(optional but recommended)*
- 2 cups cracker crumbs
- 4 large eggs
- 3 cups milk
- 1 and 1/2 teaspoons salt
- generous pinch pepper
- pinch of nutmeg *(optional)*

Start Cooking

Prepare the Quiche

1. Cook macaroni according to package directions; drain and set aside.
2. Melt one tablespoon butter in a large skillet. Add olive oil. Add onions and sugar. Cook over medium heat, stirring often, until onions turn medium brown and start to crisp, about 20 minutes. Add mushrooms midway, if desired. Add garlic five minutes before the end.
3. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Line an oven to tableware 9x13-inch pan with Gefen Easy Baking Parchment Paper.
4. Layer half each of macaroni, onion mixture, cheese (if using ricotta cheese, place small dollops over shredded cheese layer), and crumbs in that order. Repeat layers once more, using only the macaroni, onion, and cheese this time.
5. Whisk together the eggs, milk, and seasonings. Carefully pour over macaroni mixture. Sprinkle remaining half of crumbs over the top. Dot with tiny cubes of butter.
6. Bake for 45 minutes or until golden and set. If crumbs start to burn, cover top with aluminum foil or baking paper. Let sit for a few minutes before cutting and serving.

Note:

You can replace the mozzarella with 6 slices low-fat cheese, thinly sliced into small strips. I roll a few slices of low-fat cheese together and slice it very thinly. I end up with small spirals of cheese. It melts just the same. Also, for even creamier flavor, sub cooking cream (9% is fine) for part of the milk.

Tip:

Use up any crackers that you have sitting around the house that no one feels like eating anymore because they're not crispy enough. Even savory/vegetable-flavored ones are good.

Credits

Photography: Hudi Greenberger.

Food Styling: Renee Muller.