

Asparagus Quiche

Author: Jodi Hoffmann

Category: Entrees

Servings: 6

Preparation Time: 30 min

Cooking Time: 40 min

A note before you start:

Essentially you can pair asparagus with whatever you like in your quiche. I've added sauteed mushrooms, and onions as well as ham and blanched broccolini. Totally your call. As for the custard, heavy cream will make a rich quiche, but feel free to substitute half and half or whole milk or a combination of the two. I typically buy a frozen pie crust which saves time from making one from scratch!

Ingredients:

1 frozen pie crust
1 bunch of asparagus, washed and cut into ½" pieces
⅔ cup of heavy cream
3 large eggs
2 large egg yolks
1 ⅓ cups of freshly grated gruyere cheese
1 Tbsp of unsalted butter
1 Tbsp of olive oil
½ tsp of salt
Pinch of nutmeg

Step 1: Preheat the oven to 350 degrees. Pre-bake the pie crust according to the package directions.

Step 2: In a medium size saute pan add the butter and the olive oil and heat on medium high heat. Add the asparagus and cook for 2 to 3 minutes and then take off the heat and set aside.

Step 3: Add the eggs and the egg yolks to a mixing bowl and whisk to combine. Gently brush the egg mixture onto the pre-baked pie crust and pop it back in the oven for 2 minutes and then remove.

Step 4: Add the cream to the remaining egg mixture along with the salt and the nutmeg. Sprinkle half of the cheese mixture into the crust and then add the sauteed asparagus. Top with the remaining cheese.

Step 5: Place the partially filled quiche on a parchment lined sheet pan and pour the custard mixture into the pie crust and bake for 35-40 minutes. Remove the quiche from the oven and let it rest 5 minutes before serving.

Buon Appetito!

