

Asparagus Quiche

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Swiss cheese, cheddar cheese, and crisp asparagus come together to make a delectable - and easy - dish. This savory egg quiche combines the crisp vegetables, zesty cheese, and smooth cream into a simple and hearty dish that is a flexible and filling way to make any meal memorable. Use asparagus at the peak of freshness, and bake this quiche until just set for a truly delicate and delicious dish.

Ingredients:

one 9-inch pie crust
3 medium eggs
1 small onion, minced
1 (3-oz) can french-fried onion rings
1 c. Swiss cheese, shredded
1 c. cheddar cheese, shredded
1 c. asparagus, cooked and chopped
1/2 c. milk
1/2 c. cream
salt and pepper to taste

Directions:

1. Preheat oven to 375 degrees F. Prepare pie crust by placing into lightly greased 9-inch pie dish. Set aside.
2. In large bowl beat eggs. Add milk, cream, salt, pepper, onion and cheese. Add onion rings and asparagus, and gently combine.
3. Transfer to pie plate and bake for 45 minutes, or until a toothpick inserted near the middle comes out clean.

Allow to stand for 5-10 minutes before serving.

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