

Bacon and Asparagus Quiche

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The tastes of asparagus and bacon complement each other beautifully in this really quite easy quiche. Combine the ingredients, bake for 40 minutes, and you have a delicious weeknight dinner.

Ingredients:

1 9-inch pie crust
4 medium eggs, beaten
3/4 cup cream
3/4 cup milk
1/2 cup cheddar cheese, grated
1 tsp parsley, chopped
1 cup bacon, cooked and chopped
1 cup aspagagus, cooked and chopped

Directions:

1. Preheat your oven to 350°F.
2. Lightly grease a 9-inch pie plate; place the pie crust in the plate.
3. In a large bowl, beat the eggs. Add the cream, milk, grated cheese and parsley.
4. Add the bacon and asparagus, stirring until just combined.
5. Pour the mixture into the pie crust. Bake for 40-50 minutes or until set and lightly browned.

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