

# Mushroom Quiche

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*Mushrooms and Swiss cheese are a hearty and deliciously savory combination, and this delicate mushroom quiche will wow your taste buds with its simple yet sophisticated flavors. Easy to prepare, use whatever mushrooms are in season, from hearty portabella mushrooms to delicate button mushrooms.*

## Ingredients:

One prepared pie crust  
4 medium eggs  
½ lb mushrooms, sliced  
1 c. shredded Swiss cheese  
2 c. heavy cream  
1/4 c. butter  
2 Tbsp green onion, minced  
1 Tbsp butter, softened  
¾ tsp salt  
pepper to taste

## Directions:

1. Preheat oven 425 degrees F.
2. Grease pie plate and place pie crust in bottom of pie plate. Spread bottom evenly with butter, and chill.
3. In large bowl combine eggs, cream, and 1/2 tsp of salt. Whisk together. Add shredded Swiss cheese and stir to combine.
4. Melt butter in a skillet over medium-high heat. Add sliced mushrooms, 1/4 tsp of salt, minced green onions, and pepper. Cook for 5 minutes or until the vegetables are tender, stirring frequently.
5. Stir the mushroom mixture into the cream mixture, and pour into pie crust.
6. Bake for 15 minutes at 425 degrees F. Reduce heat to 325 degrees F, and bake for another 35 more minutes.

Serve as desired

Allow to stand for 10-15 minutes before serving.

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