

Smoked Gouda and Portobello Quiche

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Use this quiche recipe as a vegetarian option or just as a tasty twist on the traditional quiche. The smokey flavor of the cheese combined with the earthy aroma of mushrooms creates the perfect balance. Makes 1 8-inch pie pan.

Ingredients:

1 portobello mushroom
2 tablespoons olive oil
salt and pepper, as desired
1 cup shredded smoked Gouda cheese
6 eggs
2 cups heavy cream
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder
1 8-inch pie crust

Directions:

1. In a small saute pan over high heat cook the mushroom in oil, until soft, about 4 minutes. Season with salt and pepper and cut into small cubes.
2. In a large bowl combine the eggs, cream, salt, pepper, and garlic powder. Whisk until smooth and well combined.
3. Add in the mushroom and cheese.
4. Pour the mixture into the pie crust and bake at 350F for 1 hour. Until the quiche is golden and firm.

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