



Asparagus Quiche

Savannah · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

12

Description

This asparagus quiche has a delectable combination of tender asparagus crisp bacon pieces and Swiss cheese for a tasty brunch lunch or dinner

Ingredients

- - 1 pound fresh asparagus
- trimmed and cut into ½-inch pieces - 10 slices bacon - 2 (8-inch) unbaked pie shells - 1 egg white
- lightly beaten - 2 cups shredded Swiss cheese - 4 large eggs - 1 ½ cups half-and-half cream - ¼ teaspoon ground nutmeg - salt and pepper to taste

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Place asparagus in a steamer over 1 inch boiling water. Cover and cook until tender but still firm
2. 2 to 6 minutes. Drain and cool. Place bacon in a large skillet and cook over medium-high heat
3. turning occasionally
4. until evenly browned
5. about 10 minutes. Drain bacon slices on paper towels. Crumble and set aside. Brush pie shells with beaten egg white. Sprinkle crumbled bacon and steamed asparagus into pie shells. Sprinkle Swiss cheese over bacon and asparagus. Beat eggs
6. half-and-half
7. nutmeg
8. salt
9. and pepper in a bowl until well combined. Pour egg mixture on top of cheese. Bake uncovered in the preheated oven until filling is set
10. 35 to 40 minutes. Let cool to room temperature before serving. Unknown