

Sausage Mushroom Quiche

Savannah · 29/09/2024

**Prep Time**

50 mins

Difficult

Medium

Servings

6

Description

This quiche with sausage and mushroom is one of the best I have ever had Its delicious and filling Its also great for dinner

Ingredients

— - 1 pound small fresh button mushrooms - 1 pound ground pork breakfast sausage - ½ cup chopped fresh parsley - 3 large eggs - 1 cup half-and-half cream - ½ cup grated Parmesan cheese - ¼ teaspoon salt - 1 (9-inch) unbaked pie crust

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Prepare the mushrooms by snipping off the stems; cut mushrooms in half if large. Crumble sausage in a large skillet; add mushrooms and cook on medium-high heat until sausage is browned and all the liquid from the mushrooms has evaporated. Drain off grease. Add the parsley. Beat eggs in a large bowl; whisk in cream
2. cheese
3. and salt. Pour into the mushroom-sausage mixture
4. blending well. Pour mixture into prepared pie shell. Bake in preheated oven for 25 to 30 minutes
5. until crust is well browned and the filling is set. Let stand briefly before serving.