

Asparagus and Mushroom Quiche

Savannah · 29/09/2024

**Prep Time**

1 hr 20 mins

Difficult

Medium

Servings

6

Description

This quiche features a delicious symphony of asparagus portobello mushrooms crispy bacon and onion that will leave your taste buds hungry for more It is perfect for breakfast brunch lunch or dinner

Ingredients

- - 5 slices bacon - 2 tablespoons olive oil - 1 small onion
- cut into 1/2-inch pieces - 1 cup portobello mushrooms
- stem and ribs removed
- cut into 1-inch pieces - 1 cup chopped fresh asparagus - 1 (8 inch) unbaked pie shell - 1 egg white
- lightly beaten (Optional) - 1 cup shredded sharp Cheddar cheese - ¼ cup crumbled feta cheese - 2 large eggs - ¾ cup half-and-half cream - ½ teaspoon salt - freshly ground black pepper to taste

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Cook bacon in a large skillet over medium heat until evenly brown and crisp. Drain on paper towels
2. crumble
3. and set aside. Heat olive oil in a large skillet over medium-high heat. Add onion; cook and stir until translucent. Reduce heat to medium and add portobello mushrooms. Continue cooking until mushrooms are tender. Remove the skillet from heat and set aside. Bring a saucepan of salted water to a boil over high heat. Cook asparagus in boiling water until just tender
4. 1 to 2 minutes. Immediately drain and run under cold water to cool. Set aside. Brush pie shell with beaten egg white. Place onion-mushroom mixture
5. asparagus
6. and crumbled bacon into the bottom of pie shell. Sprinkle with Cheddar and feta cheese. Whisk together eggs
7. cream
8. salt
9. and pepper in a small bowl until smooth. Pour over vegetable-cheese filling in pie shell. Bake uncovered in the preheated oven until filling is firm and the top is lightly browned
10. 35 to 40 minutes. Let cool to room temperature before serving.