

Asparagus and Swiss Cheese Quiche

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This asparagus quiche with Swiss cheese is a delicious way to celebrate spring and its abundant supply of fresh asparagus. This recipe is a cinch to put together and so very yummy.

Ingredients

- 2 teaspoons olive oil - 1 bunch fresh asparagus
- trimmed and cut into 1/2-inch pieces - 1 pastry for a 10-inch deep-dish pie crust - 6 large eggs
- beaten - ¾ cup milk - ½ cup half-and-half cream - 1 (2.8 ounce) can French-fried onions - 6 ounces shredded Swiss cheese - 5 ounces shredded Cheddar cheese - 1 green onion
- chopped

Instructions

1. Heat olive oil in a skillet over medium heat; cook and stir asparagus until slightly tender
2. 5 to 10 minutes. Preheat the oven to 375 degrees F (190 degrees C). Press pie pastry into a 10-inch deep-dish pie pan. Combine asparagus
3. eggs
4. milk
5. half-and-half
6. French-fried onions
7. Swiss cheese
8. Cheddar cheese
9. and green onion in a bowl. Pour into prepared pie pastry. Bake in the preheated oven until center of quiche is set and a knife inserted in the middle comes out clean
10. about 45 minutes. Allow to stand for 10 minutes before serving.