

# Asparagus, Leek and Gruyere Quiche

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Recipe source: [Martha Stewart](#)



## **INGREDIENTS:**

- 1 tablespoon butter
- 1 leek (white and light green parts only), halved and thinly sliced, then well washed
- Coarse salt and ground pepper
- 1 bunch (about 1 pound) asparagus, tough ends removed, thinly sliced on the diagonal
- 4 large eggs
- 1 ¼ cups half-and-half
- Ground nutmeg
- One pie crust in a 9-inch pie plate, well chilled (Either homemade or purchased frozen is fine)
- 1 cup shredded Gruyere cheese (4 ounces)

## **DIRECTIONS:**

- Preheat oven to 350 degrees, with rack in lowest position.
- In a large skillet, melt butter over medium heat. Add leek and asparagus; season with salt and pepper. Cook, stirring occasionally until asparagus is crisp tender, 6 to 8 minutes. Let cool.
- In a large bowl, whisk together eggs, half-and-half, ½ teaspoon salt, teaspoon pepper, and a pinch of ground nutmeg. Place pie crust on a rimmed baking sheet. Sprinkle with cheese; top with asparagus mixture. Pour egg mixture on top.
- Bake until center of quiche is just set, 50 to 60 minutes, rotating sheet halfway through. *Note: Mine took longer – about 70 minutes overall.*
- Let cool 15 minutes or more before serving.