

SPRING ASPARAGUS QUICHE

(adapted from [The Culinary Enthusiast](#))

1 recipe for pie crust
1 leek (white and light green parts only), halved and thinly sliced
salt and ground black pepper
1/2 bunch (about 1/2 pound) asparagus, tough ends removed, thinly sliced
3 asparagus stalks, trimmed and left whole (optional)
4 slices bacon, cut in large dice
4 large eggs
1 + 1/4 cups half-and-half
Ground nutmeg
1 cup shredded Parmesan cheese (about 4 ounces)

Prepare the crust of your quiche, using the recipe of your choice. Roll it out to cover your pie plate. Prick the surface with a fork a few times, cover the bottom with aluminum foil, and place dried beans to keep the crust down during pre-baking. Bake in a 400 F oven for 12 minutes, carefully remove the foil, place it back in the oven for 10 minutes more. Remove from the oven, and reserve.

Bring the oven temperature down to 325 F, placing a rack in the lowest position. In a large skillet, cook bacon until crispy. Set aside on a paper towel lined plate, allow it to cool, and crumble into smaller pieces. Reserve bacon grease in pan and add the leeks, cook for a few minutes, until softened. Add the asparagus pieces, season with salt and pepper. Cook until the asparagus is crisp/tender, maximum 6 minutes. Let the mixture cool down.

In a large bowl, whisk together eggs, half-and-half, 1/2 teaspoon salt, teaspoon pepper, and a pinch of nutmeg. Place pie crust on a rimmed baking sheet. Sprinkle with half of the cheese; add the asparagus/leek mixture, top with crumbled bacon. Pour egg mixture on top, add the remainder of the cheese.

If you want to decorate the quiche with asparagus stalks, cook them slightly in a microwave for a minute, then place carefully on top.

Bake until center of quiche is just set, 50 to 60 minutes, rotating sheet halfway through. Let stand 15 minutes before serving.