

ASPARAGUS ZUCCHINI QUICHE

Ingredients:

1 pie shell (home baked or frozen)
1 teaspoon white pepper
6 asparagus, end snapped off and
cut into
1" long pieces.
2 tsp. olive oil
1/4 c. sliced leek tips
2 T. pine nuts
1/2 a small zucchini, diced [approx.
1/2 cup]
1/4 cup Campbell's Cream of
Mushroom soup
3/4 cup milk
4 eggs
1 T. fresh basil snipped small
1/2 tsp. dried thyme
1/2 tsp. salt
1/4 tsp. ground pepper
4 oz. shredded Edam cheese to taste



Directions:

Blanch asparagus for 1 minute then drain and rinse with cold water.

Sauté leeks in olive oil at medium heat. When they turn limp, add pine nuts.

When pine nuts have toasted, take pan off burner, add drained asparagus, zucchini, sauté quickly.

Sprinkle 1 teaspoon of white pepper and 2 oz. shredded cheese on pie crust.

Put sautéed veggies and nuts on top of cheese.

Mix milk and eggs and seasonings together.

Pour into pie crust.

Sprinkle with remaining cheese.

Bake 35-40 minutes at 375 until quiche is firm and lightly brown on top.