

BROCCOLINI, PINENUT & EDAM CHEESE QUICHE

Ingredients:

1 pie shell (home baked or frozen)
3/4 cup chopped broccolini (blanched)
2 teaspoons olive oil
1/2 teaspoon chopped garlic
2 tablespoons pine nuts
1/4 cup cream of chicken soup
3/4 cup milk
4 eggs
1/2 teaspoons dried bouquet garni
1/2 teaspoons salt
1/4 teaspoons ground pepper
4 ounces shredded Edam cheese (more, if desired)



Directions:

Blanch broccolini in boiling hot water for 1 minute then drain and rinse with cold water.

Sauté garlic and pine nuts in olive oil at medium heat.

Take pan off burner, add drained broccolini and sauté for 1 minute.

Sprinkle 2 ounces of shredded Edam cheese on pie crust.

Put sautéed veggies and nuts on top of cheese.



Mix milk and eggs and seasonings together.

Pour into pie crust on top of vegetables.

Sprinkle with remaining cheese.
Bake 35-40 minutes at 375 degrees until quiche is firm and

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