

Asparagus, Leek, and Gruyere Quiche

This spring brunch dish is made richer with Gruyere, an aged Swiss cheese with a nutty flavor that tastes great with eggs. Meanwhile asparagus adds a springtime element to the dish.

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 (1 pound) asparagus, tough ends
removed, thinly sliced on the diagonal
4 large eggs
1 1/4 cups half-and-half
Ground nutmeg
Our Favorite Pie Crust, fitted into a 9-inch pie
plate, well chilled
1 cup shredded Gruyere cheese (4 ounces)

Method

Preheat oven to 350 degrees, with rack in lowest position. In a large skillet, melt butter over medium. 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, 1/2 teaspoon salt, teaspoon pepper, and a pinch of 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. Let stand 15 minutes before serving.

Cook's Notes

To make sure the vegetables are distributed evenly, spread them in the crust before pouring in the egg mixture.

