

Jasmine Quiche with Mushrooms and Asparagus

TOTAL TIME: 1 hour 30 minutes

1 C strong Jasmine Chun Hao tea (brewed and cooled)	favorite cheese)
3 C shredded hashbrowns (thawed if frozen)	1 C cooked ham (diced)
2 T butter (melted)	1 sm onion (diced)
6 lg eggs	1 C mushrooms (sliced)
1 C heavy cream	1 C asparagus (cut into 1-inch pieces)
1 C shredded Gruyère cheese (or your	Salt and pepper to taste
	1 † dried thyme
	1 † Dijon mustard

PREHEAT YOUR OVEN to 400°F. Grease a 9-inch pie dish.

PRESS THE HASHBROWNS into the bottom and up the sides of the pie dish to form a crust. Drizzle with melted butter and bake for 20-25 minutes, or until the edges are golden brown. Reduce oven temperature to 375°F (190°C).

SAUTÉ THE ONION AND MUSHROOMS in a skillet over medium heat until softened. Add the asparagus and cook for a few more minutes until tender. Remove from heat.

IN A LARGE BOWL, whisk together the eggs, heavy cream, and strong Jasmine tea. Add salt, pepper, thyme, and Dijon mustard.

LAYER THE HAM, sautéed onion, mushrooms, and asparagus in the hashbrown crust. Sprinkle the shredded cheese evenly over the top.

POUR THE EGG MIXTURE over the fillings, ensuring everything is evenly distributed.

BAKE in the preheated oven for 35-40 minutes, or until the quiche is set and the top is golden brown.

LET IT COOL for a few minutes before slicing and serving.