

# Asparagus Quiche

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*The traditional quiche gets an unexpected makeover with the addition of French-fried onion rings and Swiss cheese. This one will please the pickiest of eaters.*

## Ingredients:

3 medium eggs  
½ cup milk  
½ cup cream  
1 (3-ounce) can French-fried onion rings  
1 cup shredded Swiss cheese  
1 cup chopped asparagus  
1 green onion, chopped  
½ teaspoon salt  
½ teaspoon black pepper

## Directions:

1. Preheat oven to 375°F.
2. Lightly beat eggs, milk, and cream together in a large bowl.
3. Add remaining ingredients and stir well to mix.
4. Pour into a lightly greased 9-inch pie shell and bake, uncovered, 45 minutes, until a toothpick inserted in the middle comes out clean.
5. Allow to stand 10 minutes before slicing and serving.