

Mushroom Quiche

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Ingredients:

One prepared pie crust.
4 medium eggs.
½ lb of sliced mushrooms.
¼ lb of shredded Swiss cheese.
2 cups of heavy cream.
¼ cup of butter.
2 tablespoons of green onion, minced.
1 tablespoon of butter, softened.
½ teaspoon and ¼ teaspoon of salt.
Pinch of pepper.

Directions:

Preheat your oven to 425°F (220°C).

Spread the pie crust evenly with the butter, then chill.

With a wire whisk, beat the eggs, heavy cream, and ½ teaspoon of salt. Stir in the shredded Swiss cheese.

Melt the butter in a skillet over medium-high heat.

Add the sliced mushrooms, ¼ teaspoon of salt, minced green onions and pepper. Cook for 5 minutes or until the vegetables are tender, stirring frequently.

Stir the mushroom mixture into the cream mixture.

Pour into the pie crust and bake for 15 minutes at 425°F (220°C).

Reduce heat to 325°F (160°C), and bake for another 35 minutes.

Allow to stand for 10-15 minutes before serving.