THE J.M. SMUCKER Co

Asparagus Custard Quiche

Prep Time	Cook Time	Serves	Difficulty
30 mins	1 hr 5 mins	8	N/A

Ingredients

- **Pastry:**
- 1 1/3 cups (325 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) All Vegetable Shortening, chilled
- 2-4 tbsp (30-60 mL) ice cold water (60ºF/16ºC)
- **Filling:**
- 1/2 pkg (150 g) frozen asparagus spears
- 1/4 cup (50 mL) thinly sliced green onion
- 1/2 cup (125 mL) roasted red peppers, diced
- 4 eggs, lightly beaten
- 1 can (354 mL) **Carnation®** Regular or 2% Evaporated Milk
- 1 tbsp (15 mL) Dijon mustard
- 1/2 tsp (2 mL) each; salt and pepper
- 1 1/2 cups (375 mL) grated Gruyère cheese
- 2 tbsp (30 mL) chopped fresh dill

Directions

Step 1:

Preheat oven to 425°F (220°C).

Step 2:

Pastry: Blend flour and salt in a large mixing bowl. Using a pastry blender or your fingers, work in shortening until coarse crumbs form. Sprinkle 2 tbsp (30 mL) water over dough; using a fork, mix in until dough is slightly moist. Add remaining water if needed. Shape dough into a 1/2” (1 cm) thick flat disc. Wrap in plastic wrap and refrigerate for 30 minutes.

Step 3:

Roll dough on a floured board into a circle measuring 12” (30 cm). Loosely roll dough around rolling pin, and then unroll easing dough into 9” (23 cm) deep dish pie plate.

Step 4:

Filling: Cook asparagus according to package directions, 2 minutes. Drain well, pat dry and cut into 2” (5 cm) pieces. Set aside.

Step 5:

Sprinkle pie shell with onion and red pepper. Whisk eggs with evaporated milk, mustard, salt and pepper. Stir in cheese and dill. Pour into shell. Scatter asparagus on top.

Step 6:

Bake on lower shelf of preheated oven for 20 minutes. Reduce heat to 350°F (180°C) and bake for 35 to 45 minutes until set. Let stand 15 minutes.

Images

