



CRISPY ASPARAGUS QUICHE



A fluffy egg quiche made with chopped bacon, melty bleu and cheddar cheese, roasted red peppers, fresh spinach and red onion, topped with crispy **Battered Asparagus Fries**. Yield: 8 Servings

Ingredients:

1 Cup	Battered Asparagus Fries [#0275620], Prepared According to Package Directions	½ Cup	Red Bell Pepper, Sliced
6 Each	Eggs, Shell Removed	2 tsp.	Garlic, Minced
1 ½ Cups	Milk, Whole	1 Cup	Spinach, Packed
To Taste	Salt & Black Pepper	1 Each	Pie Crust
1 Tbsp.	Butter	½ Cup	Bacon, Cooked & Chopped
½ Cup	Red Onion, Sliced	1 ½ Cups	Cheddar Cheese, Shredded
		½ Cup	Bleu Cheese Crumbles

Directions:

1. Preheat an oven to 375°F.
2. In a small mixing bowl, whisk together the eggs, milk, salt and black pepper.
3. In a small skillet, heat up the butter on medium heat.
4. Add in the onion and red bell pepper and cook for 1- 2 minutes, or until the onion becomes translucent.
5. Add in the garlic and spinach to the pan and cook until the spinach becomes wilted.
6. In the pie crust, layer the bacon, 1 cup of cheddar cheese, bleu cheese and the cooked vegetable mixture.
7. Pour in the egg mixture over the top and bake for 30 - 45 minutes.
8. Place the **Battered Asparagus Fries** onto the quiche and the remaining ½ cup of cheddar cheese and bake for another 5-10 minutes, or until the quiche has set.