

Spring Day Quiche

8 eggs, beaten

1 cup of milk

1 1/2 cups of shredded Swiss, cheddar, parmesan, or specialty cheese

1 pint of sliced mushrooms, sauteed in butter until tender

1/4 cup of fresh chives, chopped

1/2 cup of roasted sweet red peppers, drained and chopped

1 heaping Tablespoon of stone ground mustard

1/4 teaspoon each of salt and pepper

1 pie crust, 9 inch

Preheat oven to 400 degrees. Place pie crust into a 9-inch pie pan and flute the edges with your fingers to make it pretty. Then add the cheese, mushrooms, chives, and peppers, lightly mixing with a spoon in the bottom of the crust. In a medium bowl, beat eggs, milk, mustard, salt, and pepper. Pour over ingredients in the pie crust and lightly mix with

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a spoon to evenly distribute throughout the quiche. Carefully put the quiche in the oven on the lowest rack. Bake for 25-30 minutes or until the quiche is set and a knife inserted in the middle comes out clean. Removed from the oven and let it sit for about 5 minutes to settle. Cut into individual slices. Garnish each slice with a spoonful of sour cream and sliced cherry tomato.