# Asparagus and Mushroom Quiche

## Description

I baked this delicious quiche in a 9-inch spring form pan. It slid out easily onto a serving plate which made it look very inviting. When I saw the mushrooms, bright green asparagus and gooey cheese, I couldn't wait to take a bite! I wasn't disappointed. It tastes great!



## Summary

**Yield:** 8
**Source:** Just a Pinch
**Prep Time:** 45 minutes
**Category:** Appetizers
**Cuisine:** American

## Ingredients

- 1 can cresent Rolls
- 2 tsp Dejon Mustard
- 1 1/2 lb fresh asparagus cut into 1/2 inch pieces
- 1/2  onion finely chopped
- 8 oz fresh mushrooms sliced
- 1/4 cup cubed butter
- 2  Eggs beaten
- 2 cup shredded cheese, mozzarella or sharp or your favorite
- 1/4 cup fresh parsley minced
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/4 tsp garlic powder

## Instructions

Separate crescent dough into eight triangles and place in an ungreased 9 inch pie plate with the points toward the center.

Press onto the bottom and up the sides to form a crust; seal the perforations.

Spread with the mustard and set aside.

In a large skillet, saute the asparagus, onion and mushrooms in butter until the asparagus is crisp and tender.

In a large bowl combine the remaining ingredients and stir in the asparagus mixture.

Pour into crust. Bake at 375° for 25 to 30 minutes or until a knife inserted near the edge comes out clean.

Let it rest for 5 minutes beofre cutting.

Special Note: I always steam my asparagus when I make it so I did so for this recipe. I just added it to the mushrooms and onion once they were tender. I've also made my own crust instead of using the crescents both are very good.