

*From Real Estate to Recipes!*

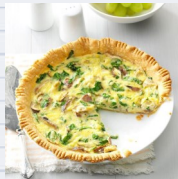
March FEATURE RECIPE

## Mushroom-Gouda Quiche

Contest Winner-Taste of Home

### Ingredients:

- 1 - Sheet refrigerated pie crust
- 4 - Large Eggs
- 1 C - Heavy Whipping Cream
- 1/4 tsp - Salt
- 1/4 tsp - Pepper
- 2 C - Sliced Fresh Shiitake Mushrooms (about 4 oz.)
- 1 C - Shredded Gouda or Monterey Jack Cheese
- 1 C - Chopped Arugula or Fresh Baby Spinach.



### Directions: Preheat Oven 350<sup>0</sup>

1. Unroll crust into a 9-in. pie plate; flute edge.
2. In a large bowl, whisk eggs, cream, salt and pepper until blended. Stir in remaining ingredients. Pour into crust.
3. Bake on a lower oven rack 30-35 mins. or until crust is golden brown & a knife inserted in the center comes out clean. Let stand 10 mins. before cutting.

**Freeze Option:** Cover & freeze unbaked quiche. To use remove from freezer 30 mins. Before baking( do not thaw). Place quiche on a baking sheet; cover loosely with foil. Bake as directed & increase time as necessary for knife to come out clean.

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