

Filasky's Produce

Recipe Of The Week

Asparagus Quiche – With Potato Crust

Ingredients

Crust:

- 2 1/2 potatoes (thinly sliced into 1/8-inch rounds)
- 1 tbsp olive oil

Filling:

- 2 tbsp olive oil
- 2 1/4 cups asparagus (trimmed and cut into 1-inch pieces)
- 2 cups leeks (white and light green parts only, sliced into thin coins)
- 3/4 tsp salt
- 1/2 tsp pepper
- 6 eggs
- 1/4 tsp nutmeg (freshly grated provides a much richer aroma)
- 1 1/4 cup gruyere cheese (shredded)
- 3/4 cup half and half
- 1 cup milk
- 1 1/2 tbsp chives
- 1 tbsp thyme
- 1/4 tsp garlic powder

Step 1: Prepare the Potato Crust

- 2 1/2 potatoes
- 1 tbsp olive oil
- Salt and pepper to taste

Preheat your oven to 425°F. While the oven heats, peel and thinly slice the potatoes into 1/8-inch rounds—a mandolin slicer makes this quick and consistent.

Brush a 9-inch pie dish or similar-sized baking dish with 1 tablespoon of olive oil, then arrange the potato slices in overlapping layers to form a crust, seasoning lightly with a pinch of salt and pepper as you layer.

Bake for 20-25 minutes until the potatoes are partially cooked and beginning to soften; they won't be fully tender yet, which is perfect since they'll finish cooking with the quiche filling.

Step 2: Sauté the Vegetables

- 2 tbsp olive oil
- 2 cups leeks
- 2 1/4 cups asparagus
- 3/4 tsp salt
- 1/2 tsp pepper

While the potatoes bake, heat 2 tablespoons of olive oil in a large skillet over medium-high heat.

Add the sliced leeks and cook for 2-3 minutes, stirring occasionally, until they begin to soften.

Then add the asparagus pieces and continue cooking for another 3-4 minutes, seasoning with 3/4 teaspoon salt and 1/2 teaspoon pepper.

The vegetables should be tender-crisp with just a hint of golden color

Step 3: Make the Custard Base

- 6 eggs
- 3/4 cup half and half
- 1 cup milk
- 1/4 tsp nutmeg
- 1 1/2 tbsp chives
- 1 tbsp thyme
- 1/4 tsp garlic powder

In a medium bowl, whisk together the eggs, half and half, and milk until well combined and slightly frothy.

Add the freshly grated nutmeg, chives, thyme, and garlic powder, stirring gently to distribute the seasonings evenly.

The nutmeg should be grated fresh if possible—pre-ground loses its aromatic punch.

Set this custard mixture aside until you're ready to pour it into the quiche.

Step 4: Assemble and Bake the Quiche

- Sautéed vegetables from Step 2
- 1 1/4 cup gruyere cheese
- Custard mixture from Step 3

Remove the potato crust from the oven and lower the oven temperature to 400°F.

Layer the sautéed vegetables from Step 2 evenly over the potato crust, then sprinkle the shredded gruyere cheese over the vegetables.

Slowly pour the custard mixture from Step 3 over everything, allowing it to flow around and between the vegetables and settle evenly across the quiche.

The custard should mostly cover the vegetables but not overflow the edges of the dish.

Bake for 35-45 minutes until the custard is set but still slightly jiggly in the very center—it will continue to cook slightly as it cools, and you want it creamy rather than rubbery.

Step 5: Rest and Serve

Remove the quiche from the oven and let it rest for 10-15 minutes before slicing.

This resting period allows the custard to finish setting and helps the slices hold together cleanly when served.

The residual heat will continue cooking the center gently, ensuring the perfect creamy texture throughout.