

# Springtime Quiche



Rated: ★★★★★

Submitted By: ANNADRES

Photo By: Traci's Kitchen

Prep Time: 30 Minutes

Cook Time: 40  
Minutes

Ready In: 1 Hour 10  
Minutes

Servings: 6

"This easy quiche makes its own crust as it bakes, thanks to the biscuit baking mix. It's filled with crumbled bacon, asparagus, and Swiss cheese. Use egg substitute or fresh eggs--whichever you prefer."

## INGREDIENTS:

8 slices bacon - cooked and crumbled	1 cup biscuit baking mix
1 cup shredded Swiss cheese	1 cup egg substitute
1/2 cup chopped onions	1/4 teaspoon salt
1 pound fresh asparagus, trimmed and cut into 1 inch pieces	1/4 teaspoon ground black pepper
2 cups milk	1/2 teaspoon dried parsley

## DIRECTIONS:

1. Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9-inch deep dish pie pan.
2. Sprinkle the bacon, cheese, onion and asparagus into pie pan. In a medium bowl, beat together the milk, baking mix, egg substitute, salt, pepper and parsley; beat until smooth. Pour mixture into pie pan.
3. Bake in preheated oven until a knife inserted into center of quiche comes out clean, about 40 minutes.