

Potato-Leek-Mushroom Quiche

Ingredients:

1 pie crust

1 yukon gold potato, peeled, and cut into cubes

1 leek, cleaned, and finely sliced

3 cremini mushrooms, cleaned and diced

1/4 cup of roasted red bell peppers, diced

1 cup of quesadilla cheese, or good melting white cheese such as Swiss or Fontina

5 eggs, beaten

1 cup of milk

1/2 tsp salt

1/2 tsp cracked black pepper

1/2 tsp dry mustard powder

1 tbsp olive oil

Preheat your oven to 375 degrees, and bake the pie crust for about 14 minutes, or until a light golden brown. Remove and let it cool. During this time, boil your potatoes for about 7 minutes. You do not want them fully cooked, but cooked more than halfway through. Drain, and let cool.

Add the olive oil to a preheated saute pan, and add the leeks, and mushrooms. Cook for about 8 minutes, stirring from time to time. To a bowl, add the eggs, milk, salt, pepper, and mustard powder. Beat, and beat well.

Quiche Recipe

To the pie crust, layer half of the quesadilla cheese, add the potatoes, leek and mushrooms, and sprinkle with the roasted bell peppers. Pour in the egg mixture, top with the remaining cheese, and place in a preheated 375 degree oven for 50-60 minutes, or until the center is fully cooked.

Remove and let cool for about 10 minutes before slicing into it.