

Mushroom Crustless Quiche

Serves: 4 Print

Ingredients:

4 oz shitake mushrooms, chopped
4 oz baby bella mushrooms, chopped
2 shallots, finely chopped
2 tbsp butter
5 eggs
½ cup heavy cream
½ cup milk (I used 2%)
½ tsp salt, plus more to taste
¼ tsp pepper, plus more to taste
3 oz gruyere cheese, shredded
cooking spray

Directions:

1. Preheat oven to 375 degrees. Heat butter in a skillet over medium high heat. Add mushrooms, shallots, and a pinch of salt and pepper. Saute until softened and starting to caramelize, 8-10 minutes.
2. In a mixing bowl, add eggs, cream, milk, ½ tsp salt, and ¼ tsp pepper. Whisk to combine.
3. Spray a pie plate/dish with cooking spray. Spread mushroom mix over the bottom of the dish. Top with cheese. Pour egg custard over the cheese. Bake for 25 mins until the edges start to brown. Serve!

Recipe notes:

*I almost never have regular milk on hand, and I use almond milk for everything. But, we need the fat from the milk for the custard, so I wouldn't recommend swapping in almond milk on this one.

*I don't like the texture of mushrooms, so I chopped mine up REALLY small. But, you could also just slice the mushrooms if you don't have an issue like me.

*You can store the extra gruyere block that you don't use in the freezer by wrapping it back up in its wrapper and sticking it in a sandwich bag. When you're ready to use it again, just thaw it overnight in the fridge.

