

Ham and Cheese Puff Pastry Quiche

Ingredients

- 2 sheets frozen puff pastry (one 17.3-ounce package), thawed
- 1-2 cups diced ham
- 2 cups coarsely grated Cheddar cheese (or other as preferred)
- 2 cups sliced mushrooms
- 4 large eggs
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1 cup crème fraîche or sour cream
- Asparagus

Directions

Preheat oven to 400°F.

Thaw and unfold pastry sheets and roll out/press into 9x13 pan, covering bottom and sides.

Saute mushrooms. Parboil asparagus and cool under water; cut into small pieces. Brush crust with egg white. Top with ham, cheese, asparagus and mushrooms. Whisk eggs, pepper, salt, and nutmeg in bowl. Whisk in crème fraîche or sour cream. Pour egg mixture over meat/cheese/mushrooms already in pan. Bake until pastry is puffed and golden and toppings are set, about 25-30 minutes.