

# QUICHE FOUR WAYS

---

Published: 25 March 2020

Categories: Lunch Recipes

Baked, Frittata

Occasions: Lunch, Dinner



With four different variations on the classic quiche, choose one of these quiche recipes next time you're wanting to cook an easy lunch or dinner during the week. Or if you're the type to meal prep ahead of time, these quiche recipes can be frozen and that's your lunch for the week sorted. Plus they are guaranteed to impress in the office at lunchtime!

Preparation: 45 mins

Serves: 4 people

## INGREDIENTS

### Base Recipe:

- 220g frozen shortcrust pastry case
- 3 eggs
- 125ml (1/2 cup) pure cream
- 2 tbsp finely grated Parmesan cheese
- Choice of filling (see below)

### Fillings:

#### Leak, ham & mushroom

- 1 tbspn olive oil
- 75g shortcut bacon, sliced
- 1 small leek, thinly sliced
- 150g button mushrooms, sliced
- 1 garlic clove, crushed
- 20g (1/4 cup) grated cheddar cheese
- Chopped chives, to serve

#### Broccolini & feta

- 1 bunch broccolini, trimmed, blanched
- 1 tbspn chopped fresh flat-leaf parsley
- 40g feta cheese, crumbled

#### Roasted pumpkin, ricotta & sage

- 1 ½ cups roasted pumpkin cubes (or other roasted veg such as sweet potato)
- 1 tbspn chopped fresh sage
- 80g (1/3 cup) fresh ricotta cheese, crumbled

## **Cherry tomato, asparagus & goat's cheese**

- 1 bunch asparagus, cut into 6cm lengths, blanched
- 100g cherry tomatoes, halved
- 40g soft goat's cheese, crumbled
- Basil leaves, to serve

## **METHOD**

### **BASE**

1. Preheat oven to 180°C/160°C fan forced. Line pastry case with baking paper and half fill with baking beads or rice. Bake blind for 10 minutes. Remove paper and beads or rice.
2. Meanwhile, whisk eggs and cream together in a medium bowl. Season with salt and pepper and stir in parmesan.
3. Arrange filling of choice over pastry base. Carefully pour over egg mixture and evenly distribute filling. Bake for 20 minutes or until pastry is golden and filling is puffed, golden and set. Set aside for 10 minutes before serving. Delicious warm or cold.

### **FILLING**

#### **Leak, ham & mushroom**

Heat oil in a large non-stick frying pan. Cook bacon and leek, stirring, for 5 minutes or until softened. Add mushrooms and garlic and cook, stirring, for 3-4 minutes or until mushrooms are golden. Arrange mushroom mixture and grated cheese over pastry base in step 3.

Continue with Step 3 of the Basic Quiche Recipe above. Serve scattered with chopped chives.

#### **Broccoli & feta**

Arrange broccoli, parsley and feta over pastry base and continue with Step 3 of the Basic Quiche Recipe, above.

#### **Roasted pumpkin, ricotta & sage**

Arrange pumpkin, sage and ricotta over pastry base and continue with Step 3 of the Basic Quiche Recipe, above.

#### **Cherry tomato, asparagus & goat's cheese**

Arrange asparagus, tomato and feta over pastry base and continue with Step 3 of the Basic Quiche Recipe, above. Serve scattered with basil leaves.

## **NOTES**

Serve with a side of salad, and if you're saving some for later, refrigerate for no more than 3 days.