

Spring Time Quiche

Preparation : 30 minute
Cooking Time : 45 minutes
Serves : 4 - 6

A beautiful mild bacon and egg flavored dish garnished with fresh chives within the crust and laced with fresh asparagus makes for a springtime delight. One of our favorites for a light tasty meal. Accompany it with your salad of choice.

INGREDIENTS

<ul style="list-style-type: none">• 250ml all-purpose flour• ¼ tsp salt• 75ml butter or margarine• 30ml chopped fresh chives• 30ml cold water• 4 eggs lightly beaten• 500ml shredded cheddar cheese	<ul style="list-style-type: none">• ¼ tsp pepper• 250ml cooked, shredded chicken• 6 slices crisply cooked bacon, cut into 25mm peices• 125g fresh asparagus• 375 ml milk• ¼ tsp salt (additional)
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METHOD

1. Heat oven to 300F or 200C
2. In medium bowl combine flour and salt, cut in butter until crumbly.
3. Stir in chives and water (mixture will be crumbly).
4. Shape into ball.
5. On lightly floured surface, roll dough into 30cm circle (0.2cm) thick.
6. Fold into quarters; unfold and ease into 25cm quiche pan, pressing firmly against bottom and sides. Flute edges.
7. Spread cheese over bottom of crust, top with chicken
8. Sprinkle bacon over chicken.
9. Place asparagus spears in spoke pattern on top of bacon.
10. In small bowl stir together remaining filling ingredients.
11. Pour over chicken mixture.
12. Bake for 40 to 45min. or until golden and set in

center.

13. Let stand 10 min..

ACKNOWLEDGEMENTS

Compliments the Land Of Lakes Country Recipes ISBN 2-89429-058-6