



Auburn Farmers Market Recipe

All **bolded ingredients** can be found at the Auburn Farmers Market Sunday June 7th!

Spring Vegetable Quiche

Ingredients for 2 Quiches

- 2 premade Pie Crusts
- **1 bunch of asparagus, chopped**
- **1 cup of spinach, chopped**
- **2 zucchinis, cut into quarter-inch rounds**
- **1 onion, minced**
- 8 eggs
- 1 ¼ cup of heavy cream
- **1 cup of shredded Mozzarella Cheese**
- 1 teaspoon of salt
- 1 tablespoon of butter



1. Melt the butter over medium high heat. Add the onions and sauté until fragrant. Add the asparagus; saute until softened and bright green. Season with a pinch of salt.
2. In a separate bowl, whisk the eggs and heavy cream together. Add the cooked veggies, cheese, and salt.
3. Preheat the oven to 350 degrees. Poke tiny holes in the bottom of the crust with a fork. Bake the pie crust for 10 minutes, until partially baked.
4. Pour the egg and veggie mixture into the pie dish (stop when you start to get to the top of the pie edges). Bake for 15 minutes.
5. Remove pan from the oven and cover the pie edges with a foil crown so the edges don't overbrown. Bake for another 15 minutes.
6. Slice and serve! Serve with a spring mix salad or fruit.



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