

Under 1 hour

Serves 6-8

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Ingredients:

- 1 roll (400g) frozen shortcrust pastry, defrosted at room temperature
- 2 Tbsp (30ml) butter
- 1 packet (300g) leeks, thinly sliced
- 1 packet (4s) spring onion, sliced
- 2 cloves garlic, chopped
- 2-3 sprigs thyme, picked
- 3 eggs
- 1 cup (250ml) cream
- Salt and milled pepper
- 1 cup (250ml) cheddar, grated
- 2 Tbsp (30ml) parsley, chopped
- 1 packet (250g) asparagus

Method

1. Grease a 20cm springform cake tin.
2. Roll out pastry on a floured surface to 5mm thick and carefully line tin.
3. Cover with clingfilm and refrigerate for 30 minutes.
4. Preheat oven to 180°C.
5. Heat butter in a pan and sauté leeks, spring onion, garlic and thyme.
6. Beat eggs and cream together and season.
7. Add cheddar, parsley and sautéed greens.
8. Pour into pastry case and top with asparagus.
9. Bake for 35-40 minutes.
10. Cool slightly in the tin for 5-10 minutes, then serve warm with a side salad.

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