



Avalon Catering Recipes

# RADISH GREENS AND SPRING GARLIC QUICHE

## INGREDIENTS

2 tbsp. unsalted butter

1 shallot, chopped

1 stalk spring garlic, chopped

1 bunch of radish greens, chopped

4 large eggs

1 cup Thompson Valley whole milk

½ cup heavy cream

1 tsp. of salt

4 oz. Decimal Farms goat cheese

Pie crust

## INSTRUCTIONS



TEMP  
375°F

TIME  
25-30

Melt butter in a sauté pan. Add shallot and garlic and sauté until soft. Add radish greens and stir till wilted. Cool slightly.

Mix eggs, milk and cream and season with salt. Crumble goat cheese and fold into mixture. Scatter greens and garlic mixture over the bottom of the pie shell. Top with egg mixture and bake at 375 until just set, about 25-30 minutes.