

Leek and Lox Quiche

Recipe By *Estee Kafra*



Cooking and Prep:  1 h

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah, Nine Days

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

While this quiche tastes gourmet, it's super simple to throw together. I added lox for protein and taste, but if it's not to your family's liking, just leave it out.

Ingredients (12)

Main ingredients

- 1 sheet of malawach, or 1 ready-made pie crust
- 1 tablespoon butter
- 2 leeks, white parts only, thinly sliced
- 1/2 teaspoon thyme
- 6 eggs

- 1 and 1/2 cups milk
 - 2 tablespoons **Gefen Cornstarch**, dissolved in 2 tablespoons cold water
 - 1/2 teaspoon salt
 - 1/2 teaspoon black pepper
 - 4–5 slices lox, cut into small pieces
 - 6 chives, finely chopped, or 1 green onion, sliced
 - 1/2 cup shredded cheddar cheese or cheddar mozzarella mix
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Start Cooking

Prepare Quiche

1. Heat a frying pan over medium heat and add the butter. Let it melt, and add the leek.
2. Sprinkle with thyme and sauté until soft, approximately 20 minutes. Remove from heat.
3. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
4. Add the remaining ingredients, including the sautéed leek.
5. Place a malawach sheet at the bottom of a 9- or 10-inch round baking dish, if desired, or use a ready-made pie crust.
6. Pour the quiche ingredients over the crust or into a greased baking dish and bake, uncovered, for half an hour, or until set.

Credits

Photography: Lisa Monahan

Styling: Chanie Nayman