

Butternut Squash Quiche with Cheese and Onions

Prep: 10 minutes • Cook: 1 hour

A flaky-crust quiche layered with caramelized onions, sweet butternut squash, kale, and nutty Gruyere in a silky egg-and-milk custard. Comforting, make-ahead friendly, and perfect for vegetarian holiday brunch, lunch, or dinner.

Ingredients

- 2 tablespoons butter (salted or unsalted)
- 1 lb yellow onions (thinly sliced)
- 3/4 teaspoon fine sea salt (divided)
- 1/2 teaspoon black pepper
- 1 cup butternut squash (cubed (1/2-inch / 1.5 cm))
- 1/2 cup lacinato kale (thinly sliced)
- 1 tablespoon fresh thyme leaves
- 2 large eggs
- 1 cup milk (whole or 2%)
- 1 cup gruyere cheese (shredded)
- 1 batch quiche crust (Easy Whole Wheat Quiche Crust or other quiche crust)

Instructions

1. Preheat oven to 350°F (177°C). Line the crust with parchment and fill with pie weights (or dried beans). Bake 20 minutes; remove parchment and weights, then bake until light golden, 5 to 10 minutes.
 2. Melt butter in a skillet over medium-high heat. Add onions, 1/4 teaspoon of the salt, and 1/4 teaspoon of the pepper. Stir, cover, and cook 10 minutes, stirring occasionally.
 3. Uncover, add the butternut squash, and cook until onions are golden and squash is tender, 8 to 10 minutes (deglaze with a splash of water if needed and reduce heat to avoid burning).
 4. Add kale and cook until just softened, about 1 minute. Stir in thyme, remove from heat, and set aside.
 5. In a medium bowl, whisk together eggs, milk, remaining 1/2 teaspoon salt, and remaining 1/4 teaspoon pepper.
 6. Set the blind-baked crust on a baking sheet. Layer in the onion-squash-kale mixture and the cheese. Pour in the egg mixture to fill the crust (you may not use it all).
 7. Bake at 350°F (177°C) until the custard is set but the center still has a slight wobble, 30 to 40 minutes. Let cool slightly before slicing and serving.
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Tags: Quiche, Vegetarian, Brunch, Make Ahead, Holiday, Comfort Food

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