Cornell Cooperative Extension Seneca County





Connecting schools and students with local farms and farm fresh. nutritious foods!

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Building Strong and Vibrant New York Communities

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Springtime Cheesy Veggie, Herb, and Egg Pie Servings: 8

Ingredients:

- 2 cups spring vegetables, such as asparagus, peas, spinach, and/or kale
- 1/2 cup chopped sweet onion
- 1 Tbsp. olive oil or butter
- 4 large eggs
- 1 can evaporated milk
- 4 oz. (about 1 cup) shredded cheese
- Handful of chopped fresh herbs such as chives, parsley, mint
- Dash of salt and pepper

Instructions:

- 1 Preheat oven to 425°F
- 2. Sauté onion and veggies in a skillet set over medium heat in olive oil or butter for about 4 minutes until just tender, stirring a bit. Transfer to a greased 10" pie plate.
- 3. In a medium bowl, whisk eggs and evaporated milk until blended.
- 4. Spread cheese on top of veggies in pie plate and add herbs, salt, and pepper.
- 5. Pour egg and milk mixture over veggies and cheese. Carefully place in preheated oven.
- 6. Bake about 20 minutes until golden brown and eggs are set.
- 7. Let cool slightly and cut into 8 serving pieces.

Nutrition Facts Serving Size 1 wedge Servings Per Container 8 Amount Per Serving Calories 150 Calories from Fat 60 % Daily Value* Total Fat 7g 11% Saturated Fat 4g 20% Trans Fat 0a Cholesterol 105mg 35% Sodium 150ma 6% Total Carbohydrate 9g 3% Dietary Fiber 1g 4% Sugars 7g Protein 12a Vitamin A 80% Vitamin C 20% Calcium 30% Iron 10% *Percent Daily Values are based on a 2,000 calorie 2 500 Total Fat Saturated Fat Less than Cholesterol Less than 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 375a Dietary Fiber Calories per gram:

Fat 9 . Carbohydrate 4 . Protein 4