

Spinach and Cheese Quiche

Serves 6 | Preheat oven to 400 degrees

Ingredients:

- 1 pie crust
- 2-3 cups of fresh spinach
- 3 shallots - sliced
- 4 large eggs
- 1 1/2 cups whipping cream
- 1 cup of grated Gruyere Cheese
- 2 - 3 tbsp butter
- Dash of salt & pepper

Instructions:

1. Prick the thawed pie shell in several places with a fork
2. Place the pie crust in the oven for 10-12 minutes (placing dried beans in the bottom, does help crust adhere to bottom) - this is call blind baking
3. Remove from oven and place on trivet to cool
4. Reduce oven temperature to 325 degrees F
5. Sauté the thinly sliced shallots in butter, until translucent
6. Turn off heat and remove from stove top
7. In a medium sized bowl, add eggs and whisk until completely blended
8. Add cream, spinach, shallots and grated cheese.
9. Mix with wooden spoon to incorporate all the ingredients
10. Pour mixture into pie shell
11. Bake for 50 - 60 minutes (check if done by pricking a toothpick in the center)
12. Remove from oven and serve

