

Nancy's Spinach Quiche

INGREDIENTS:

- 1 (9 inch) unbaked deep dish pie crust
- ½ cup butter
- 3 cloves garlic, chopped fine
- 1 small onion, chopped
- 1 (10 oz.) package frozen of chopped spinach. Thawed and pressed dry
- 5 ounces mushrooms sliced (optional)
- 1 (6oz) package feta, crumbled
- 8 oz. shredded Cheddar cheese
- Salt and pepper to taste
- 4 eggs beaten
- 1 cup whole milk (cream or half and half)

PROCESS:

- Preheat oven to 375 degrees
- In a medium skillet, melt the butter over medium heat. Sauté garlic onions and mushrooms in butter about 7 minutes. Add drained spinach, feta, and ½ cheddar cheese. Season with salt and pepper. Spoon mixture into pie crust.
- In a medium bowl, whisk together eggs and milk (cream).

Pour into the pastry shell, allowing egg mixture to thoroughly combine with spinach mixture.

- Bake in preheated oven for 15 minutes. Sprinkle top with remaining cheddar cheese, and bake an additional 35 to 40 minutes, until set in center. Allow to stand 10 minutes before serving.

Quiche can be made a day ahead and warmed or brought to room temperature for serving.