Spinach Quiche

Ingredients

- 1/2 cup butter
- 1 small onion, chopped
- 1 (10 oz.) package frozen chopped spinach, thawed and drained
- 1 (4.5 oz.) can mushrooms, drained (optional)
- 1 (6 oz.) package herb and garlic feta, crumbled
- 1 (8 oz.) package shredded cheddar cheese
- salt to taste
- pepper to taste
- bacon to taste
- 1 (9-inch) unbaked deep dish pie crust
- 4 eggs, beaten
- 1 cup milk

Steps

1. Preheat oven to 375 F.
2. In a medium skillet, melt butter over medium heat.
3. Saute garlic and onion in butter until lightly browned, about 7 minutes.
4. Stir in spinach, mushrooms, feta, and 1/2 cup Cheddar cheese.
5. Season with salt and pepper.
6. Spoon mixture into pie crust.
7. In a medium bowl, whisk together eggs and milk.
8. Season with salt and pepper.
9. Pour into pastry shell, allowing eggs mixture to thoroughly combine with spinach mixture.
10. Bake in preheated oven for 15 minutes.
11. Sprinkle top with remaining Cheddar cheese. Bake an additional 35-40 minutes, until set in center.
12. Allow to stand 10 minutes before serving.

Notes

Suggestions:
cut butter (1 or 2 tbsp), add olive oil instead
no salt
can also cut milk, eggs
top with Parmesan or cheddar
can combine mixtures
can reduce cheesecake
can make your own pie crust