

Spinach Quiche

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A simple spinach quiche recipe perfect for hearty brunches or early dinnertimes, this dish takes only minutes to prepare. The savory flavors of spinach and onion are complemented by smooth and creamy cottage cheese, and zesty Swiss. You will love how easy this dish is, so whip up a quiche and wow your family at dinner time!

Ingredients:

1 9" pastry shell
1 (8 oz) package frozen spinach (chopped)
2 medium eggs
1/2 stick butter
1 c. milk
1 c. Swiss cheese, grated
1/2 c. onion, chopped
1/2 c. celery, chopped
1/2 c. cottage cheese
1 tsp salt
1 tsp salt
1/2 tsp pepper
1/4 teaspoon nutmeg

Directions:

1. Preheat oven to 350 degrees F. Place pie crust in deep dish pie plate and set aside.
2. Cook spinach in salted water until heated through; drain and set aside.
3. Saute onion and celery in butter, until onion is soft. Mix in spinach, and set aside.
4. Spread cottage cheese in bottom of pastry shell. Spread over cottage cheese, and top with grated Swiss cheese.
5. Combine eggs, milk, salt, pepper, and nutmeg. Pour over assembled quiche.
6. Bake at 350 degrees F for 45 minutes, or until a knife inserted into the middle of the quiche comes out clean.

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