

Spinach, Tomato, and Turkey Quiche

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This is a more grown-up combination of flavors for quiche. The spinach and tomatoes add a fresh flavor and the turkey turn it into a complete meal. Serve it with a side salad or a cup of soup to make it a full meal. Makes 6 servings.

Ingredients:

1 9-inch pie crust
6 eggs
2 cup cream
1 teaspoon salt
1 teaspoon pepper
1/4 cup cooked and chopped spinach
1/4 cup diced fresh tomatoes
1/4 cup chopped deli turkey meat
1/2 cup shredded mozzarella cheese

Directions:

1. Preheat the oven to 350F.
2. In a large bowl beat together the eggs, cream, and salt and pepper.
3. Layer the spinach, tomatoes and turkey in the bottom of the crust.
4. Pour the eggs over, sprinkle with the cheese.
5. Bake for 1 hour or until golden and firm when shaken.

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