

Crustless Quiche



Thanks to Debbie Burgess of The Hungry Fox Personal Chef Service for this awesome recipe

Serves 4

2T olive oil

1/2c onion, chopped

1 1/2c Gruyere cheese, shredded

1 ~ 12oz can evaporated milk

3 large eggs

1/4t salt

1/8t pepper

1/8t nutmeg, freshly grated

2c fresh spinach, chopped

Preheat oven to 350. Heat olive oil in skillet over medium heat. Add onion and cook until onion is soft.

Sprinkle cheese in bottom of pie pan. Top with onion. Combine evaporated milk, eggs, salt, pepper and nutmeg in small bowl. Whisk well and add spinach. Pour into pie shell.

Bake 35~40 minutes or until knife inserted half way between center and edge comes out clean. Cool for 5 minutes before cutting.

Variations:

Add 1c shredded cooked chicken or cooked diced ham, change the cheese flavor, add diced zucchini, blanched broccoli, diced red bell peppers or any leftovers in your refrigerator.

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