

Ham & Cheese Crustless Quiche



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

2T olive oil

1/2c onion, chopped

1 1/2c Gruyere cheese, shredded

1 ~ 12oz can evaporated milk

3 large eggs

1c ham, small dice

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, diced ham, 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.

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Debbie Spangler ~ Certified Personal Chef

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