



Spinach Mushroom Quiche

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This spinach mushroom quiche is a moist vegetarian quiche perfect for any meal. Feel free to add sausage if you choose. I usually make 2 large pies or several small ones at one time freezing whatever is left.

Ingredients

- - 5 ounces fresh spinach - 1 (8 ounce) package sliced fresh mushrooms - ½ yellow onion
- sliced - 2 ounces crumbled feta cheese - 4 ounces shredded Swiss cheese
- divided - 1 9-inch deep dish prepared pie crust - 4 large eggs - ¾ cup milk - 1 tablespoon chopped fresh parsley - 1 teaspoon minced garlic - ½ teaspoon salt - ½ teaspoon ground black pepper - ? teaspoon ground nutmeg

Instructions

1. Gather the ingredients. Preheat the oven to 400 degrees F (200 degrees C). Gently combine spinach
2. mushrooms
3. onion
4. and feta cheese in a bowl. Spread mixture into prepared pie crust; top with 1/2 of the Swiss cheese. Whisk eggs
5. milk
6. parsley
7. garlic
8. salt
9. black pepper
10. and nutmeg in the bowl. Pour egg mixture evenly over filling
11. swirling egg mixture in bowl to evenly distribute seasonings. Top with remaining Swiss cheese
12. then place quiche on a baking sheet. Bake in the preheated oven until lightly puffed and browned
13. 45 to 50 minutes. A toothpick inserted into the center of the filling should come out clean. Cool for 30 minutes before serving.