



## Spinach Ricotta Quiche

Savannah · 29/09/2024



### Prep Time

10 mins

### Difficult

Medium

### Servings

1 hr 25 mins

### Description

This savory spinach and ricotta quiche is perfect for breakfast brunch or lunch. You can also serve it with a salad for a light dinner. It's light and fluffy with a creamy texture and bursting with delicious flavors.

### Ingredients

— 1 (9 inch) pastry for single-crust pie - 1 tablespoon butter - 1 cup finely chopped red onion - 1 (8 ounce) package fresh spinach - 3/4 cup whole-milk ricotta cheese - 3/4 cup heavy cream - 1 cup grated Parmigiano-Reggiano cheese - 4 large eggs - 1 tablespoon chopped fresh basil - 1/2 teaspoon salt - 1/4 teaspoon ground black pepper

### Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Press pie pastry into a 9-inch deep-dish pie pan; prick all over the bottom with a fork. Bake crust in the preheated oven for 10 minutes. Remove from the oven and let cool until needed. While the crust is cooling
2. melt butter in a skillet over medium heat; add onion and cook for 1 minute. Stir in spinach and cook until starting to wilt
3. about 1 minute. Cover and cook until condensation builds inside the skillet
4. about 1 minute. Remove the lid
5. stir to combine
6. and turn off the heat. Blend ricotta
7. cream
8. Parmigiano-Reggiano
9. eggs
10. basil
11. salt
12. and pepper in a blender or food processor until smooth. Spread spinach mixture evenly over crust
13. then pour in ricotta and egg mixture. Bake in the preheated oven until the center is set and the top is lightly browned
14. about 40 minutes. Let stand for 10 minutes before serving.