

Spinach Quiche with Cottage Cheese

Savannah · 29/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

8

Description

I dont normally like cooked spinach but I fell in love with this at first bite Sooo good

Ingredients

- - 1 (10 ounce) package frozen chopped spinach
- thawed - 1 bunch green onions
- finely chopped (white parts only) - 4 eggs
- beaten - 1 (16 ounce) package cottage cheese - 2 cups shredded Cheddar cheese - ¼ cup crushed croutons

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9 inch pie or quiche pan. Place spinach in a small saucepan. Cook over medium heat
2. stirring occasionally until soft. Drain off any remaining liquid. Stir in green onions
3. eggs
4. cottage cheese and Cheddar cheese. Pour mixture into prepared pan. Bake uncovered in preheated oven for 45 minutes. Remove from oven and sprinkle with crushed croutons. Return to oven and bake for an additional 15 minutes
5. until eggs are set.