

Scott's Spinach Quiche

Ingredients:

- 1 box frozen chopped spinach, thawed and drained
- 1 box Egg Beaters (equal to 5 eggs) or 5 eggs, beaten
- 6-8 green onions, include stems, chopped
- 2 cups shredded Monterrey Jack cheese (or your favorite cheese) *
- 1 tbsp. dry mustard
- ½ tsp. celery salt
- ½ tsp. white or black pepper
- 1 tsp. tarragon (or your favorite herb)
- 1 deep dish pie shell
- ½ cup Parmesan Cheese (approx. depending on how covered you want it to be) *

Directions:

Preheat oven to 350°F. Place your pie shell on a cookie sheet or sheet pan and bake for 10-15 minutes, until just lightly browned. Remove from oven and set aside.

While pie shell bakes, thaw spinach quickly by placing the box of frozen spinach in a glass bowl. Heat at full power in microwave oven for 2-3 minutes. Let cool and press most of the liquid out of the spinach.

In a mixing bowl, combine spinach, eggs or egg beaters, onions and spices. Then add Monterrey Jack cheese and stir well. Pour into pie shell and cover top with Parmesan cheese. Bake for 1 hour and let cool for at least 15 minutes.

Notes:

You can use whatever favorite cheese you want. I have found that Monterrey Jack has the best flavor for this recipe, but feel free to experiment and use cheddar, gruyere, feta, goat cheese, etc.

Remember, the more Parmesan cheese you cover on top, the less moist the quiche will be. It's best if you cover it lightly. That way you create a light cheese crust on top but the inside is still moist.