

Spinach and Gruyere Quiches

Make two quiches. Halve recipe for making only one.

Ingredients:

1 tbsp butter

3 shallots, minced – you can substitute two finely chopped green onions

Coarse salt and ground pepper

8 ounces Gruyere cheese, grated (about 2 cups)

8 large eggs

3 cups half-and-half

1/8 tsp ground nutmeg (optional)

Two pie crusts-you can buy store bought or make you own. This can also be made without the crust just spray the pie pans before adding the ingredients.

Directions:

Preheat the oven to 350 degrees, with racks set in upper and lower thirds. In a large skillet, heat butter over medium heat. Add the shallots, and cook, stirring occasionally, until softened, 1-2 minutes. Add as much spinach to skillet as will fit; season with salt and pepper, and toss, adding more spinach as room becomes available, until wilted, 2-3 minutes.

Transfer spinach mixture to a colander/strainer. Press firmly with the back of a spoon to squeeze out as much liquid as possible. Divide the spinach mixture and cheese between the prepared crusts. Place each pie pan with crust on a separate rimmed baking sheet.

Arrange baking sheets on racks, and bake until center of each quiche is just set, 55-60 minutes, rotating the sheets from top to bottom halfway through. Let quiches stand 15 minutes before serving.