

Spinach Mushroom Cheesy Quiche

Ingredients

SERVINGS 4-6

1 prepared pie crust

4 eggs

1 teaspoon garlic powder

4 finely minced garlic cloves

1½ small onion, finely minced

1½ cup crumbled feta cheese

3 cups fresh spinach

1 cup grated cheddar cheese

1 cup fresh sliced mushrooms

1½ cup milk

1¼ cup shredded parmesan cheese

1½ tablespoon olive oil

DIRECTIONS:

Heat olive oil in a saute pan, toss spinach until it cooks down.

Combine fresh garlic, onions, milk, eggs & grated cheese.

Mix parmesan and garlic powder together (do not combine with other ingredients).

Spread spinach out in the pie crust.

Pour egg mixture into crust.

Arrange mushrooms and feta over the top

Sprinkle with parmesan/garlic mixture.

Bake for one hour at 350.

source:tomatohero.com