Easy Spinach Quiche

INGREDIENTS

1/2 cup chopped onions
1 clove garlic
2 tbsps. butter
20 ozs. spinach

4 eggs
3/4 cup light cream or evaporated milk
1 teaspoon salt
1 teaspoon basil
1/2 teaspoon celery salt
1 1/2 cups (6 ozs.) shredded swiss cheese
1 tsp. parmesan cheese

No-Roll Oil Pie Crust (Recipe below)

DIRECTIONS

1. Melt butter in large skillet, add onion and garlic and saute for about 2 minutes. Add spinach and cook until spinach is wilted.
2. In large bowl, beat eggs. Add cream/milk, salt, basil, and celery salt. Mix well.
3. Stir in swiss cheese, then add the spinach mixture from the skillet.
4. Pour mixture into pre-baked quiche crust. Bake at 425 grees for 10 minutes, then reduce heat to 375 degrees. Sprinkle the parmesan cheese on top and bake for 10 minutes more, or until

knife inserted in center comes out clean. Cool for 10 minutes before serving.

No-Roll Oil Crust

2 cups (241g) all-purpose Flour
Heaping 1/2 teaspoon salt
1 teaspoon sugar
3/8 teaspoon baking powder
7 tablespoons (85g) oil: canola, vegetable, olive, peanut, your choice
1/4 cup (57g) cold water

- Pre-heat oven to 350 degrees F.
- Whisk together the flour, salt, sugar and baking powder. Whisk together the oil and water, then pour over the dry ingredients.
- Stir with a fork until the dough is evenly moistened. Add additional water, if needed, to get a workable dough consistency.
- Pat the dough across the bottom of the quiche pan and up the sides. A flat-bottomed measuring cup or glass helps smooth the bottom.
- Pre-Bake crust for 10 minutes in 350 degree F. oven.

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