

Spinach Quiche



1 tablespoon butter
3 cloves garlic, chopped
1 small onion, chopped
1-10 oz package frozen chopped spinach, thawed and thoroughly drained
(you can replace frozen spinach with fresh spinach)
1-6 oz package herb and garlic feta, crumbled
1-8 oz package shredded cheddar cheese
(2) 9" unbaked deep dish pie crusts
1 ½ cups milk
Salt and pepper to taste

- **1** Heat oven to 375°F.
- **2** Melt butter in a medium skillet over medium heat. Saute garlic and onion in butter until lightly browned, about 7 minutes. Stir in spinach, mushrooms, feta and ½ cup Cheddar Cheese. Season with salt and pepper. Spoon mixture evenly into (2) pie crusts.
- **3** In a medium bowl, whisk together eggs and milk. Season with salt and pepper. Pour evenly into (2) pie crusts allowing egg mixture to thoroughly combine with spinach mixture.
- **4** Bake in preheated oven for 15 minutes. Sprinkle tops with remaining Cheddar Cheese and bake an additional 35-40 minutes, until set in center. Allow to stand 10 minutes before serving.