

# Cheesy Spinach Quiche

single pie crust	1 (10 oz) box frozen spinach, thawed in colander
8 oz fresh mushrooms, sliced	1 tsp minced garlic
4 large eggs	1 cup whole milk (I used half and half and 2%)
1/3 cup grated parmesan cheese you can use any	1 cup shredded cheese (I used cheddar and mozzarella but you can use any combination such as feta, Swiss, goat cheese, etc.)

After lining a 9" pie plate with the pie crust chill it for at least 30 min. Cover the pie crust with plastic wrap if chilling for longer than 30 min.

Partially blind bake the pie crust in 400 degree oven: line the chilled pie crust with parchment paper or aluminum foil. (Crunch up the parchment paper first so that you can easily shape it into the crust.) Fill with pie weights or dried beans. Bake until the edges of the crust are starting to brown, about 15-16 minutes. Remove pie from the oven and carefully lift the parchment paper/aluminum foil (with the weights) out of the pie. Prick all around the bottom crust with a fork. Return the pie crust to the oven and bake until the bottom crust is just beginning to brown, about 7-8 minutes.

Reduce oven temperature to 350 degrees.

For the filling: over a med-high heat on stove saute the mushrooms in 1 tsp olive oil or nonstick spray, add the garlic and a sprinkle of salt and pepper. Saute until mushrooms release all of their moisture and no more water remains on the bottom of the skillet, about 6-7 minutes.

Whisk the eggs, milk and parmesan cheese together until combines. sprinkle with a pinch of salt and pepper. Set aside.

Blot and squeeze the rest of the water out of the thawed spinach. Spread spinach on warm pre-baked pie crust. Add the cooked mushrooms and shredded cheese. Pour the egg mixture on top. If desired, sprinkle the top lightly with more parmesan cheese and/or salt and pepper.

Bake the quiche until the center is just about set, about 50-60 minutes. Don't overbake. Use a pie crust shield to prevent the pie crust edges from over-browning. Cool for 15 min. before slicing and serving. Or you can cool the quiche completely before serving. (Next time I think I'll serve it warm!)