



Carlisle House

BED & BREAKFAST

Greek Quiche

- 1 unbaked 9" pie crust shaped in deep quiche dish or pie pan
- 1 t butter
- 1 t olive oil
- ¼ cup minced white onion
- ¼ - ½ cup crumbled feta cheese (or more if desired)
- 1½ cup grated mozzarella cheese
- 8 oz frozen chopped spinach - defrosted and squeezed as dry as possible
- 1 ½ cup heavy cream or Half and Half or combination of the two
- 4 large eggs - beaten
- Dash of garlic powder
- ¼ t salt
- ⅛ t fresh ground pepper
- ⅛ t fresh grated nutmeg

Preheat oven to 400F

Melt butter and oil in small skillet.

Saute onion and garlic over medium heat until onion is translucent. Let cool slightly - about 10 minutes.

Sprinkle about ½ cup mozzarella over crust.

Spread onion and spinach over the cheese.

Crumble feta over spinach and sprinkle remaining mozzarella over the feta.

Beat eggs, cream, half and half, nutmeg, salt and pepper together with whisk. Pour over filling slowly so all liquid is absorbed. Grate a bit of nutmeg over the top for added color.

Bake for about 35-40 minutes until quiche is puffy and golden and center does not seem liquid when moved. Allow to cool at least 10-15 minutes before cutting.

Quiche can be eaten hot, cold or at room temperature.

T=tablespoon t=teaspoon