

Spinach Quiche, Event Management, Dining and Hospitality's Chef Phil Cade

- 9" deep dish pie shells 1 pie
- Eggs (whisked together) $\frac{3}{4}$ cup + 3Tbsp
- Heavy cream $\frac{3}{4}$ cup + 3 Tbsp
- Chopped spinach or Frozen
- (blanched drained and thawed) 3.75 oz
- Shredded Swiss cheese 5oz
- Coarse kosher salt $\frac{3}{4}$ tsp
- Ground white pepper $\frac{1}{4}$ tsp
- Diced red pepper 1.25 oz
- Chopped garlic $\frac{1}{5}$ tsp

Pre-bake pie shell according to the directions

Squeeze spinach dry and combine with eggs, cream, salt, pepper, and red pepper

Place 1 cup of cheese on bottom of pie shell

Pour mixture into pie shell and top with remaining cheese

Bake at 350 degrees, low fan for 30 to 35 min until egg is set in center