

Quiche Florentine

11/22/2015

- 1 9" Pie Crust
- 1 1/2 C Whole Milk
- 2 Eggs
- 2 C Fresh Spinach
- 1 C Gruyere or Swiss Cheese
- Salt
- Freshly Ground Black Pepper

Portion Size: 1 Piece

Yield: 6-8 Portions

Equipment:

- Cutting Board
- Whisk
- Large Mixing Bowl

Directions:

- Add the cheese and spinach to the unbaked pie crust.
- Whisk together the eggs, milk, salt and pepper and pour over ingredients in pie crust.
- Bake for 45-50 minutes until the mixture jiggles slightly.
- Cool and serve warm.

Time / Temperature :

275 degrees for about 45-50 minutes.