



CLASSIC QUICHE WITH GRUYÈRE

- 1 9-inch deep dish frozen pie crust, thawed
- 5 oz shredded gruyère cheese (about 2 cups)
- 4 large eggs
- 2 Tbsp **TSG Over-The-Edge Herbed Spinach**
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp nutmeg
- 1- $\frac{1}{4}$ cups half & half
- $\frac{1}{2}$ cup whole milk

1. Move oven rack to lowest position; preheat oven to 350°F.
2. Place thawed pie shell on a sheet tray. Spread cheese over bottom of crust.
3. Whisk eggs with TSG Over-The-Edge Herbed Spinach, salt and nutmeg. Whisk in the half & half and milk. Pour mixture over cheese in pie shell.
4. Bake 50 to 55 minutes or until top has browned.
5. Cool at least 15 minutes before serving. Serve warm.

Makes 6 servings

MAIN DISH