

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

SPINACH AND BROCCOLI QUICHE

Ingredients:

- 1 head of broccoli, chopped
- 3 cups spinach, chopped
- 1 small onion, chopped
- ¼ cup olive oil
- 3 garlic cloves, minced
- 4 eggs
- 1 prepared pie crust, unbaked
- 1 cup milk
- 1 cup cheddar cheese, divided
- ½ teaspoon salt
- ½ teaspoon pepper

Directions:

Step 1: Preheat oven to 375°. Using a large skillet, heat olive oil over medium high heat. Add broccoli and onion, stir until crisp and tender. Stir in garlic and spinach, cook until spinach is wilted, about 5 minutes.

Step 2: Place pie crust in pie plate and use a fork to crimp the edges against the plate. Fill with broccoli mixture.

Step 3: In a small bowl, whisk together eggs, milk, salt and pepper. Stir in half of cheddar cheese. Pour mixture over vegetables. Sprinkle remaining cheese on top.

Step 4: Bake 30-35 minutes, or until a knife inserted into the center comes out clean. Let sit for 15 minutes before serving.



Pair with Grant Grenache

Point phone camera at
QR Code for more info.

