



SPINACH + BLEU CHEESE QUICHE

Ingredients

Store bought savory pie crusts
6 eggs
1 ½ cups heavy cream
1 large bag baby spinach
Fresh herbs, parsley, sage, thyme etc
½ yellow onion
4 cloves garlic, minced
Shredded mozzarella
¼ cup River House Bleu Cheese dressing

Method

1. Blanch spinach & par bake pie crusts. In a large pot boil generously salty water while preparing a strainer in the sink and ice water. Once the water is rapidly boiling, add the spinach for 30 seconds and immediately strain and add to ice water. Strain once cool. Par bake pie crusts according to instructions.
2. Blend filling & saute. In a blender, combine salt, pepper, eggs, herbs, heavy cream and ½ onion with River House Bleu Cheese dressing. Blend until smooth. In a large saute pan sauté the squeezed and cooled spinach to remove any remaining moisture and to break up the spinach, drop the heat to medium and add garlic, once fragrant remove from heat and reserve.
3. Build & bake. Once pie shells are par baked, lay generous and even amount of sautéed spinach and cover with egg filling and cheese and bake in a 375 F oven until egg mixture is set 35 - 45 minutes. Enjoy!