



Mediterranean Quiche

A great quiche recipe that is bursting with flavor and features our spinach & feta chicken grillers.

Ingredients

- 1 premade pie crust
- 4 eggs
- 1 splash milk or cream
- 2 Tbsp olive oil
- 1/2 lb Stoltzfus Meats spinach & feta chicken grillers
- 1/4 cup spinach
- 1 tsp minced garlic
- 1/4 cup diced onion
- 1/4 cup diced mushroom
- 2 Tbsp black olives, diced
- 2/3 cup shredded mild cheddar cheese
- Salt and pepper to taste



Directions

1. Preheat oven to 350 degrees F.
2. While oven is heating, sautee garlic, onions, and mushrooms in olive oil over medium high heat until onions are translucent, about 3-5 minutes.
3. Add black olives and spinach. Sautee until spinach is wilted. Remove from heat and add to pie shell.
4. Cook spinach & feta chicken grillers over medium high heat until they reach an internal temperature of 165 degrees (approximately 5-7 minutes). Allow to cool for a few minutes, then chop the cooked sausage into small, bite-size pieces and add to the pie shell.
5. Whisk eggs with cream (or milk) until well combined. Add salt and pepper to taste. Add cheddar cheese to eggs and mix well. Pour into pie shell.
6. Place into oven on the middle rack and bake for 35-45 minutes or until egg is set and has a golden brown top.



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