

Patty's "Crustless" Spinach Quiche

Easy & Delicious!

Ingredients:

- ✓ 1 tbsp. Vegetable Oil
- ✓ 1 medium size Onion, chopped,
- ✓ 1 10 ounce package of chopped frozen spinach, thawed & drained (squeeze out excess moisture)
- ✓ 4 slices cooked bacon, chopped,
- ✓ 1 small red pepper, chopped,
- ✓ ½ cup chopped button mushrooms,
- ✓ 5 eggs beaten
- ✓ ½ cup Parmesan cheese
- ✓ ¾ cup grated Mozzarella cheese
- ✓ ¼ tsp. kosher salt
- ✓ ¼ tsp freshly ground Black Pepper, unsalted butter



Directions:

Preheat oven to 350 degrees. Lightly rub a 9 inch pie pan with unsalted butter, set aside. Heat oil in a large skillet over medium-high heat. Add onions, peppers, stir until onions are soft, add spinach and mushrooms, stir until excess moisture evaporates, remove from heat and cool.

In a large bowl, whisk together eggs, cheeses, salt and pepper. Add spinach mix and stir. Pour into pie plate (I used a glass plate). Bake for 30 minutes, or until eggs have set. Remove & top with a sprinkling of parmesan cheese, cool for 10 minutes and serve.

These are also great for parties...pour mix into greased muffin tins approx. half-full, and bake...a great appetizer!