

Featuring Tennessee Gourmet® Products

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Savory Spinach Quiche

1 (9 inch) deep dish pie crust, thawed	1 cup whole milk
1 (8 ounce) package crimini mushrooms, sliced (aka baby Portobello)	1 (9 ounce) package creamed spinach, thawed
2 Tbsp. olive oil	1½ cup Swiss cheese, shredded
2 Tbsp. unsalted butter	4 eggs, beaten
½ tsp. Tennessee Gourmet® Savory Beef Rub, divided	

Pre-heat oven 450°F.

Generously prick the bottom and sides of the pasty shell with a fork. Bake for 8 minutes. Remove from oven, allow to cool and reduce the oven temperature to 375°F.

Using medium heat, sauté the mushrooms in oil, butter and ¼ tsp. of Savory Beef. Remove from heat and allow mushrooms to cool before combining with other ingredients.

Combine: mushrooms, milk, spinach, eggs, remaining ¼ tsp. Savory Beef and 1 cup of Swiss cheese. Pour the mixture into the pie crust and bake for 30 minutes. Remove and sprinkle the remaining Swiss cheese. Return to oven for additional 10-12 minutes until golden brown.