



HEALTHY LIVING  
WITH *Patti Green*

## *Wild Mushroom & Spinach Quiche*

Preheat oven to 400 degrees | Serves 6

### **Ingredients:**

- 1 pie crust
- 2-3 cups of fresh spinach or Swiss chard
- 3 shallots or leeks – sliced & diced
- 1 cup of wild mushroom mixture, chopped
- 4 large eggs
- 1 1/2 cups whipping cream
- 1 cup of grated Swiss Cheese
- 1/2 cup goat cheese
- 2 - 3 tablespoons butter
- Dash of salt & pepper

### **Equipment Needed:**

- Fork
- Oven mitt
- Trivet
- Saute pan
- Measuring cups
- Measuring spoons
- Cheese grater

### **Instructions:**

1. Prick the thawed pie shell in several places with a fork
2. Place the pie crust in the oven for 10-12 minutes
3. Remove from oven and place on trivet to cool
4. Reduce oven temperature to 325 degrees F
5. Sauté the thinly sliced shallots in butter, until translucent
6. Turn off heat and remove from stove top
7. In a medium sized bowl, add eggs and whisk until completely blended
8. Add cream, spinach, shallots, mushrooms, and grated cheese.
9. Mix with wooden spoon to incorporate all the ingredients
10. Pour mixture into pie shell
11. Bake for 50 - 60 minutes (check if done by pricking a toothpick in the center)
12. Remove from oven and serve

RECIPES

