



*Kitchen
& Kaftans*

EVERYDAY COOKING. ELEVATED LIVING.

Morning After Quiche

Ingredients:

- 8 oz. Jimmy Dean® Sage Pork Breakfast Sausage
- 6 eggs
- 1 pie crust, thawed
- ¼ cup of chopped onions
- 1/2 bunch fresh spinach chopped (about 2 cups chopped)
- 1/2 cup cheddar cheese shredded
- 1/4 cup feta cheese crumbles
- 4 oz. sun-dried tomatoes in Oil, Julienne Cut
- 1 tablespoon butter
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Instructions:

- If pie crust is frozen, thaw out.
- Cook and crumble the sausage. Drain oil and set aside.
- Poke holes in the bottom of the pie crust with a fork and pre-bake for 10 minutes at 350.
- In a large bowl, whisk eggs, salt, and pepper and set aside.
- Saute onions and sun-dried tomatoes in 1 tablespoon of the oil until onions are tender (approx. 5 minutes).
- Add chopped spinach to the mixer and cook down.
- Add sausage back to the pan and mix well.
- Add meat, onion, tomato and spinach mixture to the egg mixture. Mix Well
- Add feta and cheddar cheeses to the egg mixture. Mix Well.
- Slowly add egg mixture to the pie shell.
- Set pie on cookie sheet.
- Top with small pieces of the butter.
- Bake at 350° for 24-30 minutes until completely set.
- Let cool 5 minutes before serving.
- *Note: Quiche can be refrigerated/frozen for serving later. To reheat, unthaw and reheat at 350 for 10- 15 minutes until heated thoroughly.*