

Spinach and Feta Quiche

A savory quiche with fresh spinach and tangy feta cheese, complemented by the subtle flavor of Earl Grey Moonlight tea.

PREP TIME: 30 minutes

COOK TIME: 40 minutes

CRUST:

1 1/2 C all-purpose flour
1/2 C butter, chilled and cubed

1/4 C cold water

FILLING:

2 C fresh spinach, chopped
1 C feta cheese, crumbled
1/2 C red onion, diced
1/2 C brewed Earl Grey Moonlight tea,
cooled

3 lg eggs
1/2 C heavy cream
1/2 C milk
1/2 t salt
1/4 t black pepper

PREHEAT THE OVEN to 375°F.

MIX THE CRUST INGREDIENTS in a bowl until the dough forms. Press the dough into a 9-inch pie dish.

BAKE THE CRUST for 10 minutes, then let it cool.

SAUTÉ THE SPINACH and red onion until tender.

WHISK THE EGGS, Earl Grey Moonlight tea, cream, milk, salt, and pepper together.

COMBINE THE SPINACH, feta cheese, and red onion, then spread evenly in the crust.

POUR THE EGG MIXTURE over the spinach and cheese.

BAKE THE QUICHE for 30 minutes, or until set.

COOL SLIGHTLY before serving.