



SPINACH, MUSHROOM, TOMATO QUICHE WITH SUNDRIED TOMATOES AND BASIL

Khrissi Satterfield

INGREDIENTS

1 - 9" Deep Dish Pie Crust – lightly browned (store bought or homemade)	.5 Cup Monterey Jack
.25 Cup fresh spinach, sauteed in butter until just wilted, about 5 oz.	.5 Cup Gruyere
.25 Cup Sauteed Mushrooms	3 large Eggs
.25 Cup Cherry or Grape Tomatoes, Sliced in half	1 † Lemon zest
.125 Cup Sundried Tomatoes (in the dry pack, not in oil), julienned	.5 † Salt
.125 Cup Basil, Julienned, divided in half	.5 † Pepper
	.5 † Old Bay
	.25 † Ancho Chili Powder
	.25 † Nutmeg
	1.25 C Heavy Whipping Cream

DIRECTIONS

Preheat oven to 375 degrees F. Line a 9" deep-dish pie plate with pie dough, and crimp as desired. Chill 30 minutes. Line with foil, then fill with pie weights or dried beans. Bake until the crust is set, about 20 minutes. Remove the foil and weights and continue baking until lightly golden, 5 – 10 minutes longer. Let cool while you prepare the filling.

In a large bowl, combine the vegetables, half the basil, the cheese and the spices, mix well. Pour into the pie crust.

In a medium bowl, whisk 3 eggs, a pinch of salt and pepper, and the heavy whipping cream, and a tsp of lemon zest. Pour over the vegetable mixture, slowly, ensuring even coverage.

Reduce the oven to 350 degrees F and bake until the filling is set, 40 – 50 minutes. Let cool at least 20 minutes before slicing.

Enjoy!