

## CRUSTLESS GREEK QUICHE

Quiche is great for brunch, dinner or as your contribution to a potluck.

**Serves 8**

**Preparation time: 15-20 minutes**

### ***Filling Ingredients:***

1-pound ground lamb  
1 teaspoon fresh mint, chopped  
½ teaspoon dried oregano  
½ teaspoon dried rosemary  
1 clove fresh garlic, peeled, minced  
1 small onion, peeled, chopped  
2 Roma tomatoes, seeded chopped, drained (or substitute ½ can of diced tomatoes, drained)  
¼ cup Kalamata olives, chopped  
4 cups fresh spinach, chopped

### ***Batter:***

2 cups milk  
4 whole eggs  
1 cup Bisquick™ baking mix  
1 teaspoon dried minced onion  
1 Tablespoon fresh rosemary, minced  
1 cup Feta cheese, crumbled

### ***TZATZIKI SAUCE:***

14 ounces plain Greek yogurt  
1 English cucumber, seeded, unpeeled, chopped, drained on a towel  
¼ cup sour cream  
2 Tablespoons lemon juice  
1 Tablespoon white wine vinegar  
1 Tablespoon fresh dill, minced  
1 clove fresh garlic, peeled, minced  
½ teaspoon sea salt  
¼ teaspoon pepper

### ***For the Filling:***

Preheat oven to 400° F. In a medium skillet, cook lamb. Drain off excess fat and return lamb to skillet. Add mint, oregano, rosemary, garlic and onion. Sauté 3 minutes. Spread lamb mixture in bottom of a buttered deep 9 ½ -inch pie plate. Spread Roma tomatoes and olives over lamb layer. Add a layer of spinach. Set aside.

### ***Prepare the Batter:***

Whisk milk and eggs in a medium bowl. Add dried onion and rosemary. Whisk. Add Bisquick™. Whisk. Stir in Feta cheese. Pour batter over all layers in pie plate, leaving at least ¼-inch at the top. Discard any excess batter.

Bake 30-40 minutes. Let cool 15-minutes before slicing. Serve with a dollop of Tzatziki sauce, warm pita bread and a side salad.

### ***TZATIZKI SAUCE:***

*You can prepare this before you start the quiche so it has time to chill in the refrigerator.*

In a medium bowl, stir all ingredients EXCEPT cucumber. Squeeze the moisture out of the cucumber using layers of paper towel or wrap in cheesecloth and squeeze out the moisture. Stir cucumber into yogurt mixture. Refrigerate one hour, or until ready to serve.

Try Tzatziki sauce on gyros or as a dip with toasted pita chips or veggies. Delicious!