

Spanakopeta Quiche

Ingredients:

2 cups Frozen Spinach, defrosted

¼ cup chopped onion

1 TSP Dill/Mint

3 Eggs

1/3 cup Milk

4 oz Feta Crumble

½ cup Pancake Mix

¼ cup Oil

Directions:

Preheat oven to 400 degrees. Lightly grease a 10-inch pie plate. Place onions, herbs, spinach, and feta crumbles in the bottom of the pan. Beat the eggs, then stir in the milk. Add the pancake mix and beat until smooth (must be smooth to work). Pour the liquid mix over the ingredients in the pie plate. Then bake at 400 degrees for about 35 minutes, or until a toothpick inserted in the center of the quiche comes out clean.