

Spinach and Turkey Quiche with Onions

All our grown children came home for Christmas, bringing all their own children with them, so we had lots of extra people in our home over the holidays. We also had lots of leftovers in the refrigerator.

I used what I found on hand the morning the last of them left to whip up a couple of quiches for breakfast. The quiches got rave reviews from everybody who woke up early enough to enjoy a piece, so I jotted the recipe down and decided to share it here. Happy baking!

INGREDIENTS:

- 2 prepared 9-inch pie crusts
- ¼ cup butter
- 1 yellow onion, diced
- 1 tsp minced dry garlic
- 1 cup turkey breast
- 2 cups fresh spinach, chopped
- 1 cup cheddar cheese, grated
- 8 eggs
- 1 cup heavy cream
- ¼ tsp salt
- ½ tsp dry mustard
- ½ tsp ground black pepper

DIRECTIONS:

- Preheat oven to 375° F.
- Fit pie crusts into 2 9-inch pie dishes and flute edges.
- Chop turkey and scatter evenly over the bottoms of the pie crusts.
- Melt butter in large skillet, and use to sauté garlic and onions until translucent.
- Add chopped spinach to skillet and toss until slightly wilted.
- Remove from heat and divide contents between pie crusts, spooning it over turkey.
- Sprinkle grated cheese over spinach mixture.
- Beat eggs, cream, salt, pepper, and mustard together until light and fluffy, then divide between the two crusts, pouring gently over all until other ingredients are covered.
- Bake in preheated oven 45 minutes or until golden.
- Let quiches cool 5 minutes before serving. Enjoy!