

QUICHE

Chefsville Kids

COOKEE'S TOOL KIT

Food Processor or Blender
Cutting Board
Measuring cups and spoons
Medium sized mixing bowl
Chef's Knife
Whisk
Pie tin or Quiche baking dish



Ingredients

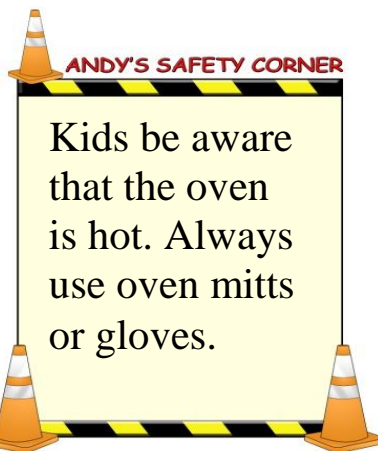
6 large eggs, beaten
1 1/2 cups heavy cream
2 cups chopped fresh baby spinach, packed
1/2 pound bacon or ham, cooked & crumbled
1 1/2 cups shredded Swiss cheese
1/2 teaspoon salt

1/4 teaspoon black pepper
1/4 teaspoon nutmeg (optional)

1 -9 inch fresh or refrigerated pie crust

Directions

1. Preheat the oven to 375° F.
2. Combine the eggs, cream, salt, and pepper in a food processor or blender.
3. Layer the spinach, bacon, and cheese in the bottom of the pie crust, then pour the egg mixture on top.
4. Bake for 35 to 45 minutes until the egg mixture is set.
5. Cut into 8 wedges.



Serves 8 people

Prep time: 7 minutes
Cook time: 35-40 minutes