

## Tomato & Spinach Crustless Quiche

**RECIPE NAME:** Tomato & Spinach Crustless Quiche

**RECIPE DESCRIPTION:** Individual Egg Quiches

**ACTIVE TIME:** 15 minutes

**TOTAL TIME:** 30 minutes

**SERVINGS:** 6

**bon COOK PRODUCTS USED:** Flexipan® Oval Savarin Tray, Perforated Baking Sheet, Stainless Mixing Bowl, Whisk, FRENCH PANTRY Sel Gris Salt, FRENCH PANTRY Roasted Garlic and Chive Herb Blend, FRENCH PANTRY Roasted Garlic Olive Oil Blend

### INGREDIENTS:

- 12 Eggs, room temperature
- 1 cup Whole Milk
- 8 ounces Spinach
- 1 cup Swiss Cheese, shredded
- 6 Campari Tomatoes, thinly sliced
- 1 tablespoon FRENCH PANTRY Roasted Garlic Olive Oil Blend
- 1 tablespoon FRENCH PANTRY Garlic & Chive Herb Blend
- 1 teaspoon FRENCH PANTRY Sel Gris Salt, plus more for sprinkling
- 1 teaspoon Black Pepper, freshly ground

### DIRECTIONS:

1. Preheat oven to 350 degrees F and place Oval Tray on the Perforated Baking Sheet and set aside
2. In a fry pan, heat Roasted Garlic Olive Oil over medium heat, toss in the Spinach and sauté until wilted and volume is reduced by half, then set aside
3. In Mixing Bowl, mix Eggs with Whisk until light in color and foamy (approximately 2 minutes), then gently stir in Milk, Cheese, Herb Blend, Salt and Pepper, and Spinach
4. In the bottom of each Savarin well, arrange Tomato slices and evenly divide the quiche mixture between the 6 wells

5. Bake for 13-15 minutes or until the quiches have puffed up and are just beginning to brown on the tops
6. Allow to slightly cool before popping out of the mold, then sprinkle with a pinch of Salt and serve!

*bon* TIP: The small indent in the Savarin Tray is perfect for different fillings and garnishes. Top off your crustless quiche with Ricotta, Basil, Pesto, Avocado, etc.