










# Mediterranean Spinach & Sun-Dried Tomato Quiche

## INGREDIENTS:

-  Refrigerated pie crust
-  1/2 tbsp flour
  - 8 eggs
-  2 cups half & half
-  1/2 tsp garlic salt
-  1/4 tsp black pepper
-  1 cup crumbled feta cheese
-  1 cup frozen spinach, thawed and drained
  - 1/2 cup cut sun-dried tomatoes, drained
  - 1/4 cup thinly slices green onions (scallions)
  - 2 tbsp toasted pine nuts



## INSTRUCTIONS:

Preheat oven to 375. Soften and unroll crust according to package directions, dust crust lightly with flour. Line a 10-inch quiche pan with crust, floured side down. Beat together eggs, half & half, garlic salt and pepper. Stir in feta cheese, spinach, sun-dried tomatoes and green onion. Pour into crust. Bake 40 minutes or until knife inserted in center comes out clean. Sprinkle pine nuts evenly over the top.