

Roasted Tomatoes, Spinach, and Mozzarella Quiche

- 1 9-inch pie crust
- 2 medium tomatoes, sliced into quarters
- 1 tablespoon olive oil
- 1/4 teaspoon basil
- 1 1/2 cups baby spinach
- 1 cup chopped Mozzarella
- 5 large eggs
- 1/2 cup heavy cream
- 1/2 cup whole milk
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper



Heat oven to 400 degrees. Arrange the tomato slices on a baking sheet and drizzle the olive oil over the tomatoes. Add the basil, salt, and pepper over the tomatoes and roast for 10-15 minutes, until soft.

Drizzle olive oil on a skillet, add the spinach, and cook until just wilted, stirring frequently. Lower the heat of the oven to 375 degrees.

Note: There is no need to precook the pie crust. If it is frozen let it thaw for 15 minutes first.

First layer the spinach, mozzarella, and roasted tomatoes in the pie crust.

Mix the eggs, cream, milk, salt, and pepper and beat for 2 minutes, Make sure the egg mixture is light and fluffy. Pour the egg mixture into the pie crust, over the veggies and cheese. Fill the crust as much as possible, without letting the egg spill out.

Bake for 35-45 minutes, until the center of the quiche has firmed up.