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# Spinach Quiche

*From the Kitchen of Brett Broussard*

**1 9" deep dish frozen pie crust**

**1 tablespoon butter**

**1/2 cup thinly sliced shallots**

**4 large eggs**

**1 1/4 cups heavy cream**

**pinch of ground nutmeg**

**3/4 teaspoon salt**

**1/8 teaspoon cayenne pepper**

**1 cup finely shredded Gruyere, packed**

**1 10 ounce package frozen chopped spinach, defrosted and wrung free of water**

Preheat the oven to 400 degrees and set a rack in the middle position. Remove the pie crust from freezer and thaw until just soft enough to easily prick with a fork, about 10 minutes. Prick the bottom and sides all over with a fork (pricking about an inch apart). Bake until fully cooked and lightly golden, 10-15 minutes. (Keep an eye on it...if it puffs up while cooking, gently prick it with a fork so it will deflate). Don't worry if the crust cracks while baking. Set aside and turn oven down to 325 degrees. Heat the butter in a small skillet over medium-low heat. Cook the shallots until soft and translucent, about 8

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minutes. Do not brown. Set aside to cool. In a medium bowl, whisk together the eggs, heavy cream, nutmeg, salt and cayenne pepper. Place the cooked pie crust on a baking sheet. Spread the shallots over the bottom of the cooked crust, then sprinkle the shredded Gruyere over top. Bake at 325 degrees for 50 to 55 minutes until the custard is set and top is lightly golden. Serve hot or warm.

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