

Spinach Quiche

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| 3 cloves garlic, minced | 2 oz. shredded cheddar cheese |
| 1 small red onion, diced | Salt and pepper to taste |
| 2 Tbsp. olive oil | 1 (9-inch) deep-dish pie crust |
| 1 bag (10 oz.) fresh curly leaf spinach ,
rinsed, patted dry, and chopped | 4 eggs, beaten |
| 2 cups sliced mushrooms | 1 cup whole milk |
| 6 oz. crumbled feta cheese | 2 small tomatoes, sliced |

Preheat oven to 375°F. In a large skillet over medium heat, sauté garlic and onion in olive oil until onion is translucent. Stir in spinach and mushrooms. Cook until spinach is wilted. Remove from heat. Add feta and cheddar cheeses; season with salt and pepper. Spoon mixture into pie crust. In a medium bowl, whisk eggs; add milk. Pour into pie crust, thoroughly combining egg mixture with spinach mixture. Place tomatoes on top of mixture. Bake 45 minutes or until center is set. Cool 10 minutes before serving.