

From the kitchen of Mrs. Saint Nick



Spinach and Red Pepper Quiche

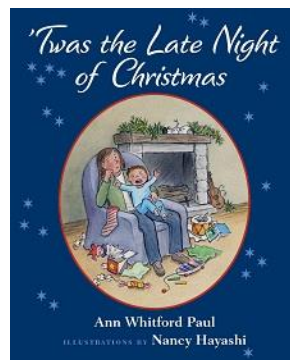
Ingredients

1 pie crust (make your life easy and buy one from the store)
1 10 ounce package frozen chopped spinach, thawed and drained
1 red pepper, roasted and skin removed, coarsely chopped
1 cup grated Swiss cheese
1 and ½ cups light cream
3 eggs
Salt and pepper to taste

Directions

Preheat oven to 375

Break eggs into a bowl, but don't mix. Brush pie shell with some of the egg white. Bake shell in 9 inch pie tin for about five minutes or until shell looks dry. Sprinkle the partially baked shell with chopped spinach and red pepper. Top with grated cheese. Mix eggs and cream well. Add salt and pepper. Pour over filling and bake until done—about 30 minutes. Cool, then wrap well and freeze. On Christmas Eve remove from freezer and place in refrigerator. First thing in the morning, take out of refrigerator. Preheat oven to 375. Cover loosely with tin foil and bake for another 30 minutes until center is warm. Talk about being relaxed on Christmas! Nothing could be easier.



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