

## CREAMY SPINACH AND MUSHROOM QUICHE



Total Time  
**75 MIN.**

Serving Size  
**4.5 OZ/127.6 G**

Difficulty  
**EASY**

Using ready-made pie crust make this rich and tasty quiche a breeze to make.

Yields  
**36**

### INGREDIENTS

	WEIGHT	MEASURE
Vegetable Oil	1/4 cup	60 mL
Mushrooms, sliced	2 lbs	1 kg
Onions, diced	2 cups	500 mL
Fresh Thyme, finely chopped	1/4 cup	60 mL
Garlic, Minced	2 tbsp	30 mL
Black Pepper, divided	2 tsp	10 mL
Spinach	32 cups	8 L
Eggs, beaten	16	16
Campbell's® Condensed Cream of Mushroom Soup	1 can 48 oz	1 can 1.36 L
Evaporated Milk, canned	1 1/2 cups	375 mL
Fresh Chives, finely chopped	1/2 cup	125 mL
Prepared Pie Crusts, blind-baked	6 x 9 inches each	6 x 23 cm each
Swiss Cheese, shredded	4 cups	1 L
Feta Cheese, crumbled	1 1/3 cups	325 mL
Fresh Parsley, finely chopped	6 tbsp	90 mL



### INSTRUCTIONS

1. To large skillet set over medium-high heat, add oil. Add mushrooms, onions, thyme, garlic and 1/2 tsp (2 mL) pepper; cook, stirring occasionally, for 7 to 9 minutes or until tender and golden brown. Transfer mixture to large plate; reserve skillet.

2. To reserved skillet set over medium-high heat, add spinach. Cook, stirring occasionally, for 4 to 6 minutes or until wilted. Let cool slightly and squeeze out any excess moisture.

3. In large bowl, whisk together eggs, condensed mushroom soup, evaporated milk, chives and remaining pepper.

4. Sprinkle 2/3 cup (150 mL) cheese in bottom of each pie crust. Top evenly with mushrooms mixture, spinach and feta. Divide egg mixture evenly among pie shells.

5. Bake in 350F (180C) oven for 35 to 45 minutes or until center is just set and internal temperature of 165F (74C) or higher is held for 15 seconds. Garnish with parsley.

CCP: Hold hot at 140F (60C) or higher for serving.

To Serve: Cut each quiche into 6 wedges.

CCP:

- Substitute spinach with cooked chopped broccoli or sautéed diced bell peppers.
- Add diced ham, shredded cooked chicken or chopped cooked bacon to quiche for more protein.
- For baked frittata or crustless quiche, bake in greased pie plates for 25 to 35 minutes.
- Serve each wedge with 2 tbsp (30 mL) Pace Salsa if desired.