

Cast Iron Quiche

- Prep Time: 10 minutes
- Cook Time: 1 hour
- Total Time: 1 hour, 10 minutes
- Servings: 8-10

Ingredients:

- 15 oz. Bake House Creations Pie Crust, room temperature
- 1 cup halved cherry tomatoes
- 1 cup Happy Farms Shredded Cheddar Cheese
- 1 cup chopped spinach
- ¼ cup chopped green onions
- 16 Goldhen Large Eggs
- ¼ tsp. Stonemill Nutmeg*
- 1 cup Friendly Farms Heavy Whipping Cream
- 1 tsp. ground Stonemill Sea Salt Grinder
- ½ tsp. ground Stonemill Peppercorn Grinder

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Preheat oven to 375°.
2. Unroll both pie crusts on a flat surface overlapping one on top of the other by 1 inch. With a rolling pin, roll into a larger circle approximately 1-inch larger than the pan. Transfer to the cast iron fry pan. Press evenly into pan and flute edges. Add tomatoes, cheddar, spinach and green onion.
3. In a large bowl, whisk together eggs, nutmeg, heavy cream, salt and pepper. Pour into crust.
4. Bake for 1 hour, until crust is golden brown and eggs are set. If edge of crust starts to darken before eggs are set, cover with foil.
5. Rest for 10 minutes, slice and serve.



Recipe Courtesy of:
ALDI Test Kitchen