

## MORE LIKE THIS

[Asparagus Quiche](#)[Quiche](#)[Ham, Cheese, and Fruit](#)[Wedges](#)[Spinach-Souffle-Stuffed](#)[Mushrooms](#)[Farmer's Quiche](#)

## TOOLS, AT YOUR SERVICE

[Toolbars](#)[RSS Feeds](#)

FamilyCircle

Share [f](#) [su](#) [t](#)

Email

Print

## Spinach &amp; Swiss Quiche

From: [Family Circle](#)

A refrigerated piecrust makes this spinach and Swiss cheese quiche recipe a quick and easy choice for dinner.

**Servings:** 6 servings**Rated :** Not yet rated► [Rate and Comment](#)[See More Family Circle Recipes](#)

## Ingredients

- 1 refrigerated pie crust (from a 15-ounce package)
- 5 large eggs
- 3/4 cup milk
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 of a 10-ounce package frozen chopped spinach, thawed and squeezed dry (1/2 cup)
- 4 ounces Swiss cheese, shredded (1 cup)

## Directions

1. Heat oven to 375 degrees F. Fit pie crust into a 9-inch pie plate, crimping edge.
2. In a medium-size bowl, whisk together the eggs, milk, salt and pepper. Spread the spinach into the bottom of the prepared pie crust. Pour egg mixture evenly over spinach, then sprinkle with the cheese.
3. Transfer quiche to 375 degrees F oven and bake 15 minutes. Reduce heat to 325 degrees F and continue to bake 20 minutes, until puffed and crust is browned (cover with foil if browning too quickly). Let stand 5 minutes before slicing and serving.

Search For Recipes

Search

## More Great Recipe Ideas from Family Circle



- [Cute Cupcake Recipes](#)
- [Slow-Cooker Solutions](#)
- [30-Minute-Max Dinners](#)
- [Cooking with Superfoods](#)
- [Fresh Twists on Chicken](#)