Recipe of the month: Spinach Mushroom Quiche

We can thank my sister, Jean, for this quiche recipe. She made a double batch of it for our Sunday breakfast after our Casanave Family Christmas party on 12/10. It was really tasty and I hope you enjoy it too.

Ingredients:

1 10 oz bag of fresh spinach 8 eggs

1 frozen pie crust 2/3 cup milk

1 ½ oz. bacon bits 2 cups shredded sharp cheddar cheese

1 cup of sautéed mushrooms Salt and pepper to taste

Instructions:

Place spinach in crust; add bacon bits and mushrooms. Combine eggs, milk, salt and pepper in bowl; pour mixture into crust. Top with cheese. Bake at 350 degrees for 50 minutes. Makes 6-8 servings.