

Spinach Quiche

1 onion
2 Tbsp. butter
1 package frozen spinach
1 cup ricotta cheese
1 ½ cups feta cheese- crumbled
1 ½ cups heavy cream
4 eggs
1 ½ tsp. salt
½ tsp. pepper
1 tsp. garlic powder
1 pie shell

1. Chop and saute onion in butter.
2. Heat spinach until just thawed. Drain and squeeze out liquid.
3. Mix the drained spinach with onions and heat, stirring often.
4. Remove from heat and add cheeses.
5. Hand beat the eggs and add cream and spinach mixture and blend with spices.
6. Pour into pie shell and bake at 350 degrees F for 40 min. or until filling is set.

France

Source: International Cooking by Round the World Women, March 1980