

Bear's Spinach & Cheese Quiche

The perfect dish to be accompanied by a light salad! A toasty, buttery crust balances out a fluffy egg filling.



Filling

| Ingredient | Amount | |
|-------------------|---------|------|
| Asiago Cheese | 3/4 | cup |
| Eggs, Large | 6 | ---- |
| Garlic, Minced | 1 | ---- |
| Half & Half | 1 | cup |
| Mozzarella Cheese | 3/4 | cup |
| Parmesan Cheese | 3/4 | cup |
| Salt | 1 | tsp |
| Spinach | 1 & 1/4 | cup |
| White Pepper | 1 | tsp |

Crust

| Ingredient | Amount | |
|--|---------|------|
| Butter (suggested Kerrygold Irish for salt content), Chilled | 16 | tbsp |
| Flour, All Purpose | 2 & 1/2 | cup |
| Salt | 2 | tsp |
| Water, Ice-cold | 2/3 | cup |

Instructions

1. To prepare the crust, fill bowl with flour and salt
2. Cut chilled butter into tiny pieces and add to flour bowl
3. Cut butter into the flour mixture until the butter is no bigger than pea-sized (a food processor may also be used)
4. Once butter has been incorporated, slowly add water and mix until the dough comes together, ensuring that the dough is not too watery or wet
5. Shape the dough into a ball and wrap in plastic then chill for at least one hour
6. Remove dough from the refrigerator after one hour and transfer to a lightly floured surface; Roll the dough into a circle that will fit into your desired pie pan (typically a 9-inch pan) before transferring to pan
7. Chill dough in pan for at least another hour
8. When ready to make the quiche filling, preheat oven to 350°F
9. In a bowl, whisk together the eggs, minced garlic, Half & Half, salt, and white pepper
10. Once mixed thoroughly, add spinach and Asiago, Parmesan, & Mozzarella cheeses, remove the pie pan from fridge, and then pour mixture into the chilled pie pan
11. Bake for 40 to 45 minutes, until lightly golden and set in the center (the quiche doesn't wiggle when pushed) (cover crust with foil to prevent burning once it starts occurring)
12. Let stand for approximately 5 to 10 minutes before serving - Enjoy!

Shopping List

| Ingredients | Have it | Quantity |
|--|--------------------------|-------------|
| Asiago Cheese | <input type="checkbox"/> | 3/4 cup |
| Butter (suggested Kerrygold Irish for salt content), Chilled | <input type="checkbox"/> | 16 tbsp |
| Eggs, Large | <input type="checkbox"/> | 1 |
| Flour, All-Purpose | <input type="checkbox"/> | 2 & 1/2 cup |
| Garlic, Minced | <input type="checkbox"/> | 1 |
| Half & Half | <input type="checkbox"/> | 1 cup |
| Mozzarella Cheese | <input type="checkbox"/> | 3/4 cup |
| Parmesan Cheese | <input type="checkbox"/> | 3/4 cup |
| Salt | <input type="checkbox"/> | 1 tsp |
| Spinach | <input type="checkbox"/> | 1 & 1/4 |
| White Pepper | <input type="checkbox"/> | 1 tsp |
| Water | <input type="checkbox"/> | 2/3 cup |