



Spinach Sundried Tomato Quiche

Recipe courtesy of Jarlsberg Cheese

Servings: 6

Pie Dough:

- 3/4 cup butter
- 1 cup white flour
- 2 tablespoons water

Filling:

- 1 cup fresh spinach
- 1 red onion, cut into rings
- butter
- 1 cup milk
- 4 eggs
- salt, to taste
- pepper, to taste
- 1/2 cup sundried tomatoes, sliced
- 1/4 cup olives
- 1 cup shredded Jarlsberg Cheese

To make pie dough: Heat oven to 400 F.

Mix butter and flour in food processor or by hand until mixture has granular consistency. Add water and knead into dough. Let chill 30 minutes. Roll dough and fit into 10-inch pie pan. With fork, make holes in dough and bake 15 minutes.

To make filling: Heat oven to 350 F.

In frying pan, fry onion and spinach with butter then scoop mixture into quiche base. Whisk together eggs, milk, salt and pepper, and pour over spinach and onion. Top with olives,

sundried tomatoes and cheese.

Bake 35-40 minutes.

** Source: Jarlsberg Cheese