



Sparkle Kitchen

Mini-Quiches

Ingredients

- 6 eggs
- 1/2 cup milk or cream
- 1/4 cup sliced scallions
- 1 package (10 ounces) frozen spinach, crumbled
- 3/4 cup crumbled chevre cheese
- butter or olive oil for muffin tin

Directions

Preheat oven to 350°. Generously butter (or oil) the muffin tin.

Whisk eggs and milk in a bowl. Add cheese, scallions, and spinach (or your ingredients of choice). Mix to combine well.

Divide the egg mixture evenly among the prepared muffin cups.

Bake until the tops are just beginning to brown and the egg is set, about 30-35 minutes.

Let cool on a wire rack for 5 minutes or so. Then place a rack on top of the pan, flip the whole thing over, and turn the quiches out onto the rack. (If some are stuck, just run a knife gently around the edges. They'll eventually come out.)

Easy peasy. And they really are good — for the adults in the house too!

Enjoy!