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Oma's Crustless Spinach Quiche

Ingredients:

- 5 eggs
- 300 g (10 oz) package frozen chopped spinach, thawed and drained
- ¼ cup 10% cream
- 2 green onions, sliced
- 1½ cup grated cheddar cheese
- ½ cup feta cheese, crumbled
- ¼ cup crumbled cooked bacon (optional)
- freshly ground pepper

Instructions

1. Preheat oven to 350° F.
2. Beat eggs with cream in a large bowl.
3. Add well drained spinach, green onions, 1 cup cheddar cheese, feta cheese, and bacon (if using). Season with some freshly ground pepper.
4. Pour into greased 9-inch casserole or deep pie plate. Smooth top and sprinkle with ½ cup cheddar cheese.
5. Bake until centre is set when knife tip is inserted and top is golden brown, about 45 minutes.
6. Let cool slightly before serving.
7. Makes 6 servings.

Hints:

- Add ¼ cup chopped dill and/or parsley
- Add ¼ cup chopped ham
- I've used a 500 g package of frozen spinach and didn't change any of the other quantities. It worked fine as well. Very spinach-y and delicious.

<http://www.quick-german-recipes.com/cream-of-potato-soup-recipe.html>