



Mini Crustless Quiches with Fresh Spinach

Make the most of late spring's abundance of spinach and eggs with these easy, elegant mini quiches.

Heirloom spinach varieties include America, Bloomsdale Long Standing, Bloomsdale Savoy, Monstreux De Viroflay, Merlo Nero, and Giant Thick Leafed.

Ingredients

1 pound fresh spinach, washed, stems removed
3 large eggs
8 ounces ricotta cheese
1 cup whole milk
1/2 cup prepared biscuit mix (such as Bisquick)
1 cup shredded Swiss cheese
1/4 cup onions, finely chopped
1 T. butter
salt and freshly ground pepper to taste

Preparation

Place spinach in a large pot and add 3 cups water and a dash of salt. Bring to a boil.

Reduce heat to medium-high and cook, stirring occasionally, until spinach is wilted, about 5 minutes. Remove from heat and drain in colander. As spinach cools, use the back of a wooden spoon to press it against the sides of the colander. The spinach must be very well-drained and as dry as possible.

Meanwhile, heat butter in a small skillet and sauté onions until soft. Remove from heat and let cool.

In a large mixing bowl, combine eggs, ricotta cheese, milk and biscuit mix. Beat until well-combined. Stir in Swiss cheese, onions and spinach; season with salt and pepper.

Spoon mixture into a well-greased 12-cup muffin pan, filling each cup about half-full. Bake in a 325-degree F oven for approximately 45 minutes, until edges are browned and mixture is firmly set.