

## Tomato-Malabar Spinach Quiche



Serves 6-8

### Ingredients:

9-inch piecrust

3- medium tomatoes diced and allowed to drain on paper towels at least 10 minutes

½ C chopped Malabar spinach leaves

⅓ C chopped fresh basil

1 small onion, diced

1-2 cloves garlic, minced

Salt & pepper

¾ C milk

5 large eggs, beaten

½ C shredded cheddar cheese

1 C diced pan-fried hash browns (optional)

### Directions:

Preheat oven to 400 °

Pat crust into pie plate. Flute edges and chill while preparing the rest of the ingredients.

Mix eggs, milk, and ½ of the cheddar cheese. Salt and pepper to taste.

Remove crust from the refrigerator. Place tomatoes in an even layer on the bottom of the crust. Sprinkle with salt & pepper to taste. Layer diced onion on top of tomatoes and evenly distribute minced garlic. Top with spinach and ½ the basil. Layer potatoes on top if using. Pour egg mixture evenly over the vegetable layers. Layer with remaining basil and sprinkle the remaining cheddar cheese over the top.

Bake at 400 degrees for 40 minutes. Allow to cool 10-15 minutes until set.

**Note:** I used one unbaked 9" deep-dish piecrust from the frozen food section of grocery the store. I think the hash browns would add a nice flavor but I don't think all ingredients would work in a 9-inch piecrust. The original recipe called for a 10-inch piecrust. (Original recipe found at <http://blog.Charlottefresh.net>)