

SPINACH AND FETA QUICHE

This spanakopita-inspired quiche has the traditional flavors of spinach, onion, and feta baked in kataifi, a grated buttery phyllo crust. This product is available in specialty food stores in the frozen food aisle.

MAKES
One 9-inch quiche

CRUST
One Kataifi
(shredded phyllo)
Shell (see recipe)

INGREDIENTS	VOLUME	OUNCES
Kataifi (shredded phyllo), thawed	About 2 cups	4
Unsalted butter, melted	3 tbsp	-
Olive oil	2 tbsp	-
Small-diced onion	$\frac{3}{4}$ cup	3.7
Garlic, minced	1 clove	-
Coarsely chopped stemmed spinach	About 5 cups	7
Kosher salt	$\frac{1}{2}$ tsp	-
Freshly ground black pepper	$\frac{1}{4}$ tsp	-
Heavy cream	$\frac{3}{4}$ cup	6.3
Ricotta	$\frac{1}{2}$ cup	4.3
Large eggs	3	-
Crumbled feta	$\frac{3}{4}$ cup	4

- 1 Preheat the oven to 350°F and set the rack in the lowest position.
- 2 Set a 9-inch pie pan on a rimmed baking sheet and line the pan with the thawed kataifi in a layer $\frac{1}{2}$ inch thick, allowing it to extend over the edge of the pan by $\frac{1}{2}$ to 1 inch, as it will shrink during baking. Using a pastry brush, brush the sides and top surface of the dough with the melted butter. Bake until light golden brown, 15 to 20 minutes. Remove the phyllo shell from the oven and place it on a cooling rack.
- 3 In a medium sauté pan, heat the oil over medium heat. Add the onion and sauté until translucent and tender, 5 to 10 minutes. Add the garlic and sauté until fragrant, 2 to 3 minutes. Add the spinach, salt, and pepper and sauté until the spinach has wilted and all of its liquid has evaporated, 5 to 10 minutes more. Remove the pan from the heat. Transfer the spinach mixture to a colander and allow any remaining liquid to drain.

- 4 In a medium bowl, combine the heavy cream, ricotta, and eggs and whisk until thick and smooth. Stir in the feta and the spinach mixture.
- 5 Pour the filling into the phyllo shell. Smooth and level the filling with an offset spatula.
- 6 Bake until the center of the quiche is just set and the edges are golden brown, 30 to 40 minutes.
- 7 Remove the quiche from the oven and place it on a cooling rack.
- 8 Serve warm or at room temperature.