

Halfway between a spanakopita and a quiche, this spinach-feta tart is a longtime brunch favorite. It's perfect for a buffet table, but also makes a great side dish when you are serving a plated meal.

Crustless Spinach & Feta Cheese Tart

dairy | passover | gluten-free | do not freeze | yields 6-8 servings

Ingredients

- 1 lb/500 g** baby spinach
(about 10 cups)
(see Norene's Notes, below)
- 2 cloves** garlic
- 1 large** onion, quartered
- 1 cup** crumbled feta cheese
- 4** eggs
- ¼ tsp** black pepper

Method

1. Preheat oven to 350°F. Lightly coat bottom and sides of a 10-inch glass or ceramic quiche dish with nonstick cooking spray.
2. Wash and drain spinach. Roll the spinach in a clean, dry towel; squeeze out water.
3. In a food processor fitted with the steel blade, process garlic and onion until minced. Add spinach, feta, eggs, and pepper. Process just until combined, 12-15 seconds (see Norene's Notes, below).
4. Pour mixture into prepared pan; spread evenly.
5. Bake, uncovered, for 40-45 minutes, or until top is set and edges are golden-brown. Serve hot or at room temperature.

Norene's Notes

- If using frozen spinach in this recipe, use 1½-2 packages (10-ounce/300 g each). Just thaw spinach and squeeze dry.
- No food processor? In step 3, finely chop garlic, onion, and spinach with a chef's knife; combine with feta, eggs, and pepper in a bowl. Mix well.