

Easy Spinach and Sausage Quiche

Prep Time: 15 min

Total Time: 50 min

Yield: 6 servings

Ingredients

6 - large eggs

3 cups - Turner's Milk

1/2 cup - yellow onion (chopped)

1/2 tsp - black pepper

1/2 lb - sausage

4 oz - Spinach (chopped)

1/2 tsp - salt

1 cup - swiss cheese (shredded)

1 - pie crust

Directions

Preheat oven to 350 degrees. In a skillet, brown sausage over medium heat. Then remove from heat. Sauté onions until softened and translucent. Then add spinach, salt, and pepper and cook for 2-3 min. Grease pie pan and line with pie crust. Add sausage and veggie mixture to the pie crust. Next, combine eggs and milk in a large bowl and whisk together. Pour egg mixture into pie crust and top with swiss cheese. Bake at 350 degrees for 35 minutes or until cooked through.

Enjoy!