

# SPINACH FETA MINI QUICHE

GLUTEN-FREE

## Ingredients:

- 6 large eggs, I used Vital Farms
- 2/3 cup spinach, chopped
- 1 cup feta (set aside 2 tbsp for topping)
- 1/2 cup onion, chopped
- 1/3 cup almond milk
- Corn tortillas
- Butter to grease the pan, I used Vital Farms
- Salt and pepperr

## Instructions:

1. Preheat oven to 400 degrees.
2. In a bowl, mix eggs, spinach, feta (reserving a tbsp for topping), onion, almond milk, salt, and pepper.
3. Cut out 12 circles with a 2.5" diameter (since my mini quiche pan has 2" radius, I slightly cut around the edges for a larger fit).
4. Grease the pan with butter (or your preferred choice).
5. Press each circle into the hole and fill with the mixture. Sprinkle reserved feta on top.
6. Bake for 14 minutes at 400 degrees, then broil for 1 minute until slightly golden—keep an eye on it to prevent burning; cooking times may vary for your oven.
7. Take out of the oven and let cool. They should pop out easily, or use a butter knife to assist.
8. Arrange on a serving dish and enjoy!

Love,

*Colie*