



Spinach Artichoke Quiche

Description



This simple recipe for Spinach Artichoke Quiche features our Artichoke Parmesan Tapenade and is also packed with spinach and mushrooms. This savory quiche is sure to be a big hit with family and friends.

Ingredients:

- 1 premade pie crust
- 1 T. The Olive Tap's [100% Extra Virgin Olive Oil](#) – your favorite
- 2 C. of spinach
- 1 C. of chopped mushrooms

- 1 T. minced shallot
- 5 large eggs
- 3 oz. shredded asiago cheese
- 1 jar The Olive Tap's Artichoke Parmesan Tapenade

Directions:

1. Preheat oven to temperature specified on premade pie crust packaging and pre-bake the crust dry for ten minutes before preparing the quiche. Set the crust aside.
2. Sauté 2 cups of spinach, 1 cup of chopped mushrooms, and 1 tbsp of minced shallot in a pan on medium heat until spinach is completely wilted. Add one jar of The Olive Tap's Artichoke Parmesan Tapenade and spoon mixture into the bottom of the quiche crust. Whisk 5 large eggs in a separate bowl, and pour them over the vegetables into the quiche crust. Sprinkle shredded asiago cheese on top.
3. Bake for 25-30 minutes at 350 degrees. Slice and serve.

We love to serve this with our Air Fried Rosemary Potatoes –
<https://olivetappittsburgh.com/air-fryer-rosemary-potatoes/>

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/spinach-artichoke-quiche/>

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