

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 ounces 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 â€“
<https://olivetappittsburgh.com/air-fryer-rosemary-potatoes/>

Date

09/20/2024