

Fresh Greens Quiche

~Submitted by Daun York

Ingredients

2 cups fresh greens (collard, swiss chard, spinach, kohlrabi)
1 pie crust (pre made pie shell works great)
1 cup half and half
1 cup eggs, beaten well (3-4 medium eggs)
1 cup shredded mozzarella cheese

Preparation

Blanch greens and chop fine. Put greens into pie crust then add cheese. Top with cream and eggs. Bake in 350 degree oven for 35 minutes or until firm to the touch. Let rest for 15 minutes prior to serving.

