

spanikopita quiche

from Leah Smith

1 pie crust (pressed into a 9in. pie plate or 10in. quiche pan)
1 (10 oz.) package frozen chopped spinach, thawed and drained
1 cup cottage cheese (8 oz. carton)
½ cup (2 oz.) crumbled feta cheese
¼ t. pepper
2/3 cup buttermilk
2 eggs
1 egg white
¼ c. chopped green onions (about one bunch)
1 T. fresh (or 1 t. dried) oregano, chopped (crushed if dry)
1 large clove garlic

Press spinach between paper towels until barely moist; set aside. Preheat oven to 350°.

Position knife blade in food processor bowl; add cottage cheese, feta, pepper, buttermilk, eggs and egg white; process until smooth. Add spinach, green onions, oregano, and garlic; process 45 seconds (you're going for a spinach-flecked mixture, not a solidly green puree). Pour into pie crust. Trim and pinch crust.

Bake for 55 minutes or until a knife inserted 1 inch from center comes out clean. (Cover crust with foil if it starts to brown too much). Let stand 10 minutes before cutting into wedges.

I usually make a double batch – it freezes quite well (bake it first, then thaw in fridge and warm in 350 degree oven for 30+min....or microwave individual pieces).