

Pancetta, Caramelized Onion, & Spinach Quiche

Ingredients:

- 1 pie crust, store bought or homemade
- 4 ounces diced pancetta (I buy at trader joes)
- 1 medium-large yellow onion, thinly sliced or diced
- 3 cups loosely packed baby spinach, roughly chopped
- 5 eggs
- 1 cup milk
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon kosher salt
- 1/2 shredded swiss cheese (can also use sliced swiss cheese)

Directions

1. Bake Pie crust according to package instructions.
2. Add pancetta and onion to a skillet and cook over low heat for 20 minutes, stirring occasionally
3. Add spinach to the skillet. Toss together until spinach is wilted.
4. In a large bowl whisk the eggs, milk, pepper, and salt until well combined.
5. Sprinkle the onion, spinach, and pancetta filling over the bottom of your baked pie crust. Slowly pour over the egg mixture. Then add the cheese.
6. Bake quiche at 350 degrees F for 45-55 minutes. After about 30 minutes you may want to loosely cover with foil so the crust doesn't get too brown. The quiche is done when the center is just set.
7. Serve. Allow to rest and cool for 20 minutes before slicing and serving.
8. Enjoy!!