



Spinach and Gruyere Quiches

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An outstanding quiche relies on a few simple elements: a creamy egg custard, buttery homemade crust, and flavorful cheese and vegetables.

Everyday Food, March 2008

Prep Time
20 minutes

Total Time
1 1/2 hours plus cooling

Yield
Serves 10

Ingredients

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- 1 tablespoon butter
- 3 shallots, minced
- 3 bunches flat-leaf spinach, thick stems removed and leaves roughly chopped
- Coarse salt and ground pepper
- 8 ounces Gruyere cheese, grated (about 2 cups)
- 1 recipe [Basic Pie Dough](#), fitted into two 9-inch pie plates
- 8 large eggs
- 3 cups half-and-half
- 1/8 teaspoon ground nutmeg

Directions

1. Preheat oven to 350 degrees, with racks set in upper and lower thirds. In a large skillet, heat butter over medium. Add shallots, and cook, stirring occasionally, until softened, 1 to 2 minutes. Add as much spinach to skillet as will fit; season with salt and pepper, and toss, adding more spinach as room becomes available, until wilted, 2 to 3 minutes.
2. Transfer spinach mixture to a colander. Press firmly with the back of a spoon to squeeze out as much liquid as possible. Divide spinach mixture and cheese between prepared crusts. Place each crust on a separate rimmed baking sheet.
3. In a large bowl, whisk together eggs, half-and-half, nutmeg, 1 teaspoon salt, and 1 teaspoon pepper. Dividing evenly, pour egg mixture into crusts.

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4. Arrange baking sheets on racks, and bake until center of each quiche is just set, 55 to 60 minutes, rotating sheets from top to bottom halfway through. Let quiches stand 15 minutes before serving.

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