

# Mini Spinach Crustless Quiches

## Ingredients

- 8 eggs
- 1/4 cup Cream
- 1 oz 10 oz package spinach
- 2 clove garlic, minced
- 1/4 tsp nutmeg
- 1/2 tsp salt
- 1 cup crumbled feta cheese

## Instructions

Directions:

Preheat oven to 425. Mix together eggs, cream, garlic, nutmeg and salt. Add spinach. Grease mini muffin tins. Add about a teaspoon of feta cheese to each cup, and fill with egg/spinach mixture about 2/3 of the way to the top.

Bake for 25-30 minutes or until set. You may want to finish under the broiler for a bit to brown the tops a little.



## Summary

**Yield:** 3

**Prep Time:** 45 minutes

**Category:** Breakfast

**Cuisine:** American