

Spinach Quiche



SERVES: 50 | LIQUID EGGS

Ingredients:

- 6 puff pastry sheets, thawed
- **96 oz. Sunny Fresh® Liquid Eggs**
- 2 cups milk
- 8 cloves of garlic, minced
- 4 tbsp. black pepper
- 2 tsp. Diamond Crystal Kosher Salt
- 16 cups spinach
- 1 tbsp. oil
- 4 cups shredded cheddar cheese

Preparation:

Heat oven to 350°F. Line 2 full-size sheet pans (18" x 26") with collars and coat with non-stick spray.

Stretch 3 puff pastry sheets to fill bottom of full-size sheet pan. Repeat with a second sheet pan.

Whisk eggs, milk, garlic, black pepper and kosher salt together. Set aside.

Heat large pan or skillet with oil and cook spinach until tender but still bright green (about 5 minutes).

Let spinach cool and mix into eggs. Add cheese, and pour mixture equally between 2 sheet pans.

Bake 40-50 minutes or until center of quiche is puffed up and slightly firm.



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