

Flaky Crust Ricotta Quiche with Spinach - Perfect for Any Meal

1 cup fresh spinach, chopped



OVEN
375°F

TIME
3 min

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SAVE
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INGREDIENTS

- 1 pre-made pie crust
- 1 cup ricotta cheese
- 1 cup fresh spinach, chopped
- 3 large eggs
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{2}$ cup shredded mozzarella cheese
- ... tsp garlic powder
- Salt and pepper to taste

Instructions:

- 1 Preheat & Prep:
- 2 SautØ the Spinach:
- 3 Make the Filling:
- 4 Add the Spinach:
- 5 Assemble & Bake:
- 6 Cool & Serve:

Tips for Success:

Drain any excess liquid from the sautØed spinach to avoid a soggy quiche.

For a richer flavor, use full-fat ricotta and cream.

Customize with chopped sun-dried tomatoes, sautØed mushrooms, or fresh herbs.

Want it crustless? Simply pour the mixture into a greased pie dish and bake.

Serving Suggestions:

A side of 3-Ingredient Egg Wraps for extra protein

Blueberry Lemonade for a citrusy contrast
Pumpkin Spice Muffins for seasonal brunch sweetness
No-Bake Monster Cookie Energy Balls to serve
alongside as a grab-and-go snack
Banana Bread for a cozy, classic finish

Storage & Make-Ahead:

Fridge: Store leftovers covered in the fridge for up to 4 days.

Reheat: Warm slices in a 325°F oven or microwave gently.

Freezer: Wrap individual slices and freeze for up to 2 months. Reheat directly from frozen.

More Recipes You'll Love:

3-Ingredient Egg Wraps - quick and clean protein
Blueberry Lemonade - your new favorite brunch drink
Pumpkin Spice Muffins - perfectly spiced and cozy
No-Bake Energy Balls - sweet, protein-packed bites

DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 375°F (190°C). Place the pre-made pie crust in a standard 9-inch pie dish and crimp the edges if desired.
- 2. Sauté the Spinach:** In a small skillet, sauté the chopped spinach over medium heat until wilted (2-3 minutes). Let it cool slightly.
- 3. Make the Filling:** In a large bowl, whisk together the ricotta, eggs, heavy cream, mozzarella, garlic powder, salt, and pepper until smooth.
- 4. Add the Spinach:** Stir the cooked, cooled spinach into the egg and cheese mixture until evenly combined.
- 5. Assemble & Bake:** Pour the filling into the pie crust and smooth the top. Bake for 30-35 minutes, or until the center is set and the top is lightly golden.
- 6. Cool & Serve:** Let quiche cool for 10-15 minutes before slicing. Serve warm or at room temperature.
- 7. Tips for Success:** Drain any excess liquid from the sautéed spinach to avoid a soggy quiche.
- 8. For a richer flavor,** use full-fat ricotta and cream.
- 9. Customize** with chopped sun-dried tomatoes, sautéed mushrooms, or fresh herbs.
- 10. Want it crustless?** Simply pour the mixture into a greased pie dish and bake.
- 11. Serving Suggestions:** This quiche works well as the centerpiece of a brunch or as a light dinner with:
- 12. A side of 3-:** Ingredient Egg Wraps for extra protein
- 13. Blueberry :** Lemonade for a citrusy contrast
- 14. Pumpkin :** Spice Muffins for seasonal brunch sweetness
- 15. No-Bake :** Monster Cookie Energy Balls to serve

alongside as a grab-and-go snack

16. Banana : Bread for a cozy, classic finish
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21. Blueberry : Lemonade - your new favorite brunch drink
22. Pumpkin : Spice Muffins - perfectly spiced and cozy
23. No-Bake : Energy Balls - sweet, protein-packed bites
24. Banana : Bread - a classic done right
25. Final Thoughts: This Ricotta and Spinach Quiche is a savory, creamy dish that delivers elegance with ease. Whether you're baking it up for a weekend brunch, prepping for the week ahead, or feeding a crowd, it's a recipe that always impresses.

TIPS FOR SUCCESS

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Simply pour the mixture into a greased pie dish and bake.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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