

## Savory Ricotta and Spinach Quiche with a Flaky Crust: A Brunch Essential

There's something timeless and comforting about a well-made quiche. This



**OVEN**  
**375°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 pre-made or homemade pie crust
- 1 cup ricotta cheese
- 1/2 cup heavy cream
- 3 large eggs
- 1 cup fresh spinach, chopped
- 1/2 cup grated Parmesan cheese
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp ground nutmeg
- 1 clove garlic, minced
- 1/2 cup shredded mozzarella cheese
- 1 tbsp olive oil

### DIRECTIONS

1. ? 1. Preheat & Prep the Crust: Preheat your oven to 375°F (190°C). Roll out your pie crust and place it into a quiche pan or pie dish. Prick the base with a fork. Pre-bake for 10 minutes, then remove and set aside.
2. ? 2. SautØ the Spinach: In a skillet over medium heat, warm the olive oil and sautØ the minced garlic until fragrant. Add the chopped spinach and cook until wilted. Let cool slightly.
3. ? 3. Mix the Filling: In a mixing bowl, whisk together the ricotta cheese, heavy cream, and eggs until smooth. Stir in Parmesan cheese, salt, pepper, and nutmeg. Fold in the cooked spinach and garlic.
4. ? 4. Assemble and Bake: Pour the filling into the pre-baked crust and smooth the top. Sprinkle shredded mozzarella over the surface. Bake for 35-40 minutes, or until the center is set and the top is golden.
5. ? 5. Cool and Serve: Let the quiche cool for 10 minutes before slicing. Serve warm or at room temperature.

### SWAPS & NOTES

Use cottage cheese, drained well, or mascarpone for a creamier quiche.

Crust options : Store-bought is great, but try a buttery homemade crust if you have extra time.

Add-ins : Mushrooms, caramelized onions, or sun-dried tomatoes would all be delicious.

Make it crustless : Pour the filling into a greased pie pan without the crust for a low-carb version.

## TIPS FOR SUCCESS

Let your crust cool slightly before pouring in the filling to avoid sogginess.

Use fresh spinach when possible for best texture and flavor.

For clean slices, let the quiche rest after baking and use a sharp serrated knife.

Quiche can be made ahead-bake, cool, then reheat slices as needed.

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

Original recipe: <https://chefmaniac.com/savory-ricotta-and-spinach-quiche-with-a-flaky-crust-a-brunch-essential/>