Egg and Spinach Bake
Serves 6

8 ounces coarsely grated Gruyère cheese
1½ cups loosely packed baby spinach
3 Tablespoons chopped chives
10 large eggs
1¼ cups milk
⅛ teaspoon salt
⅛ teaspoon pepper

Preheat oven to 350°F with rack in middle.

Lightly mist 6 (4oz.) ramekin dishes or oven proof soup cups with non-stick cooking spray.

Distribute Gruyère cheese, spinach and chives evenly in dishes.

Blend eggs, milk, salt and pepper until smooth.

Pour egg mixture over cheese and vegetables in dishes. Bake until puffed, set and golden, 20 to 25 minutes. Serve warm or at room temperature.

Recipe developed by Corporate Chef Kurt Kwiatkowski and featured in Residential Dining Services.