

EGG AND SPINACH BAKE

by Chef Kurt Kwaitkowski

Featured Food: Eggs

Yield: Serves 6

Ingredients

8 oz. coarsely grated Gruyère cheese 1 ¼ cups milk

1 ½ c. loosely packed baby spinach ¼ t. salt

3 T. chopped chives ¼ t. pepper

10 large eggs

Preparation

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.