Mushroom, Spinach, Bacon Quiche

Ingredients

- 1 1/2 c Spinach (chopped)
- 5 Bacon Slices (diced)
- 1 Pie Crust
- 1/2 Onion (chopped)
- 1 t Thyme (chopped)
- 5 Cremini Mushrooms (sliced)
- 1 1/4 c Gruyere Cheese (shredded)
- 5 Eggs
- 1 1/4 c Half and Half
- 1/2 t Salt
- 1/4 t Ground Black Pepper
- 0 pn Nutmeg
- 1/2 t Garlic Powder
- 1 T Parsley (chopped)

Instructions

1.Prepare the pie pan with unbaked pie crust. Using a fork poke holes throughout the crust then place in the fridge. Preheat the oven to 350 degrees F. Take pie crust out of the fridge and place pie weights on top of parchment paper on the crust. Prebake the pie crust for 10 minutes then remove parchment.

2.Meanwhile, cook bacon, in a skillet. Once crisp, remove to a paper towel-lined plate. Remove most of the grease from the pan then put on medium heat.

3.Add onion and mushrooms and saute until softened and all the liquid is absorbed. Add spinach and cook until just wilted and remove from heat. Add onion, spinach, bacon, and thyme to the bottom of the prebaked pie crust then top with gruyere.

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4.In a blender add eggs, half and half, salt, nutmeg, garlic powder, and pepper, blend until well combined then pour the egg mixture into the pie.
5.Bake for 45-50 minutes until the egg mixture is set. Allow to cool for 10 minutes then sprinkle parsley on top. Serve immediately.