

Spanish Spinach Quiche Karen's Kitchen

½ C butter or margarine
10-12 eggs (per serving)
½ C. flour
1 tsp. Baking powder
¾ tsp. Salt
1 10oz pkg. Frozen, chopped spinach
1 8 oz. Can green diced chilies
2 cups small curd cottage cheese
½ lb. Cheddar cheese, shredded
½ lb. Jack cheese, shredded
(or use 1 lb. Jack cheese)

Preheat oven to 400. Place butter in 13"x9"x2" pan
In warm oven, just long enough to melt.
Beat eggs in a large bowl.
Mix flour, baking powder and salt in small bowl.
Thaw spinach (in microwave for 4 minutes on high)
and squeeze very dry. Add to egg mixture, along with
chilies, butter and cheeses.
Pour mixture into pan and bake 45-60 minutes at 350
or until golden brown. Let stand 5 minutes to set.
Cut into entrée sizes (10-12)
Or 60 small hors d'oeuvres.
(Note: I used 15 eggs and used a 10"x15"x3" pan.)