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# Simply Seasonal

## Crustless Quiche

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## Crustless Quiche

### Ingredients

- 1 large onion\*, diced
- 1 small bunch greens\* (kale, Swiss chard, or collards), finely chopped, stems included
- ¼ cup milk\*
- 6 eggs\*
- ½ lb cheese\*, grated
- 1 Tbsp oil
- 1 tsp marjoram
- ¼ tsp black pepper

\*can be found locally

### Directions

1. Sauté onions in a large frying pan until translucent.
2. Add chopped greens, including stems, and cook until wilted. Set aside to cool.
3. In a medium bowl, beat eggs. Add milk, cheese, marjoram, and pepper, and stir well.
4. Add egg-cheese mixture to greens mixture and mix well. Pour into a buttered glass baking pan.
5. Bake at 350°F for 40-45 minutes.