Suzanne’s Yummy Quiche

Makes 2 Quiche

8 large eggs, beaten

1 10 ounce package frozen chopped spinach, thawed and drained

1 8 ounce container plain yogurt

1/2 cup of Half and Half

Salt and pepper to taste

2 (9 inch) unbaked pie crusts

2 tablespoons olive oil

1 medium onion, finely chopped

8 ounces mushrooms, chopped fine

2 cups smoked ham, diced

8 ounces Monterey Jack Cheese, shredded

2 medium zucchinis diced

Preheat oven to 375 degrees.

Heat olive oil in a large skillet over medium heat. Sauté onions until soft and translucent. Stir in the mushrooms and zucchini and cook for 2 minutes. Stir in ham and cook 1 minute longer.

Remove the skillet from the heat.

In a large bowl, combine the drained spinach. Yogurt, salt, and pepper.

Divide the spinach mixture and the contents of the skillet between the two pie crusts.

Divide the cheese between the two crusts sprinkling over the already added ingredients.

Whisk the eggs with the half and half and divide evenly between the two crusts.

Sprinkle each quiche with salt and pepper.

Place the quiches on a baking sheet and bake on the middle shelf in the oven for 35-40 minutes. The top should puff and be golden brown.

Let the quiche rest for 10 minutes before cutting.