



THE LORD'S PLACE
Breaking the Cycle
of Homelessness

13th Annual Ending Homelessness Breakfast *This is our Turning Point*



What are you having for breakfast?

The Lord's Place 13th Annual Ending Homelessness Breakfast is featuring a delicious quiche recipe, created by our very own Chef Robert Coleman, for those who wish to try their hand at creating one of their own! Use these shopping lists and directions, and follow along with Chef Robert to prepare this delicious quiche for your breakfast.

9" QUICHE RECIPE

Grocery List

- 9 inch deep dish frozen pie crust
- 2 Shallots (1/2 cup thinly sliced)
- 1 bag fresh spinach
- 4 large eggs
- 8 oz container heavy cream
- 4 oz Gruyere cheese (1 cup finely shredded)
- 1 oz parmesan reggiano (2 tbsp grated)

Pantry Items

- 1 tbsp Butter
- 3/4 tsp Kosher Salt
- Pinch of Nutmeg
- 1/8 tsp Cayenne pepper

How to make it:

Preheat the oven to 400°F and set a rack in the middle position. Remove the pie crust (9" quiche) or puff pastry (9x13" quiche) from freezer and thaw until just soft enough to easily prick with a fork, about 10 minutes.

Prick the bottom and sides all over with a fork (pricking about an inch apart). Bake until fully cooked and lightly golden, 10 to 15 minutes. (Keep an eye on it...if it puffs up while cooking, gently prick it with a fork so it will deflate.) If you're making the 9x13" quiche, don't worry if the crust cracks while baking; see my **note** below on how to fix it before proceeding. Set aside and turn oven down to 325°F.

Heat the butter in a small skillet over medium-low heat. Cook the shallots until soft and translucent, about 8 minutes. Do not brown. Add in the spinach and wilt the leaves slightly. Set aside to cool.

In a medium bowl, whisk together eggs, egg yolk, heavy cream, nutmeg, salt and cayenne pepper.

Place the cooked pie crust on a baking sheet (this makes it easy to move in and out of oven). Spread the shallots over the bottom of the cooked crust, then sprinkle the shredded Gruyere over top. Scatter the spinach evenly over cheese, breaking up the clumps as best you can. Pour the egg and cream mixture over top.

Bake at 325°F degrees for 50 to 55 minutes until the custard is set and top is lightly golden. Serve hot or warm.

NOTE: Don't panic if your 9x13 quiche crust cracks -- you can easily fix it. Make a smooth paste by mixing 1 tablespoon of flour with 1 tablespoon of water. Use your fingers to patch up and fill any cracks, then place the crust back in the oven for a minute or so to set. It should be good as new.

MAKE AHEAD: This quiche can be made up to a day ahead of time and refrigerated. To reheat: Cover the quiche with aluminum foil and bake in a preheated 300°F oven for 35 to 45 minutes, or until hot in the center.

THE LORD'S PLACE IS GRATEFUL FOR YOUR CONTINUED SUPPORT.

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