

POTATO CRUSTED ITALIAN MINI-QUICHES

(slightly modified from [Curious Cuisiniere](#))

for the crust

2 large potatoes, peeled and diced
Salt and pepper to taste

for the filling

1 cup chopped fresh spinach
1 shallot, finely minced
1 clove of garlic, minced
1/2 teaspoon oregano
1/8 teaspoon salt
dash of nutmeg
3 eggs
3/4 cup milk
1/2 cup mozzarella cheese, grated

Heat your oven to 350F. Place diced potatoes in a medium saucepan. Cover with water and bring to a boil. Boil potatoes until soft. Drain all but 1/4 cup of the cooking liquid. Mash the potatoes with salt and pepper to a very smooth consistency. Spoon roughly 1 teaspoon of mashed potatoes into the bottom of each section of your greased mini muffin tin. Press to the bottom and slightly up the sides to form a 'crust'. Bake potato crusts for 20 minutes or until they start to get golden.

In a medium bowl, combine dry spinach with shallot, garlic, oregano, salt, and pepper. Toss to mix well. Reserve. In a small bowl beat the eggs and milk until well combined. Season with a little salt and a dash of nutmeg.

When your crusts come out of the oven, immediately measure or pour roughly 1 Tbsp egg mixture into each cup. Add 1/2 tsp of spinach mixture and 1/2 tsp mozzarella cheese to each cup as well. Top off with additional egg mixture if needed. Bake mini-quiche 15-20 minutes at 350F, or until they have set and are firm to the touch. Let the quiche cool for 5 minutes in the pan on a wire rack before removing the quiche from the pan to cool on the rack.