

Please enjoy our wines responsibly.

# Recipe

## Italian Quiche

60 MIN  
Total Time 

4  
Servings

### INGREDIENTS:

- 1 uncooked pie crust, (store bought or homemade)
- 1 pound Italian sausage, crumbled
- 12oz of fresh or frozen spinach
- 1/4 cup chopped onion
- 16oz Ricotta Cheese, drained
- 2oz of grated parmesan
- 2oz of grated pecorino cheese
- 4 large eggs, room temperature
- 2 cloves fresh garlic, minced
- Salt and Pepper to taste

### DIRECTIONS:

First, prepare spinach by washing thoroughly and then blanching it in a pot with a pinch of salt, for about 10 minutes. Chop up the spinach, then cook on medium heat in a pan with a little bit of oil and fresh garlic, until it's lightly cooked. Once it has cooled down, put it in a bowl with the ricotta cheese, the parmesan, the pecorino cheese and add salt and pepper to give taste. Add the eggs and blend.

In a large skillet, cook sausage and onion over medium heat until sausage is no longer pink and onions are tender. Combine with spinach and cheese filling and pour into pie crust. Bake 35-40 minutes until cooked through. Let stand 10 minutes before serving.

FOR MORE RECIPES  
AND PAIRING IDEAS VISIT:  
[WWW.ALVERDIWINES.COM](http://WWW.ALVERDIWINES.COM)

# Elegant Stylish Perfect



[WWW.OPICIWINESANDSPIRITS.COM](http://WWW.OPICIWINESANDSPIRITS.COM)

**ALVERDI**  
Pinot Grigio

ARE DEGLI OSCI  
D.O.P. DENOMINAZIONE GEOGRAFICA TIPICA