



SPINACH PUFF PASTRY QUICHE

1/2 17 1/4-ounce package (1 sheet) frozen puff pastry, thawed
1 3-ounce package cream cheese, room temperature
1/3 cup half and half
3 eggs
1 10-ounce package frozen chopped spinach, thawed drained
1/2 cup grated cheddar
1/4 cup grated Parmesan
2 green onions, sliced
1/4 teaspoon salt
1/4 teaspoon pepper

Preheat oven to 425°F. Roll puff pastry to 11-inch square. Transfer to 9-inch diameter glass pie plate. Trim edges. Beat cream cheese in medium bowl until smooth. Gradually beat in half and half and eggs. Mix in remaining ingredients.

Pour mixture into prepared crust. Bake until crust is golden brown and filling is set, about 25 minutes. Cool 10 minutes before serving.

6 servings