

"Submitted by Judith Lanfranco, Dick LaVergne's cousin,
and taste tested at the Dillon Beach outing."

Mini Spinach Quiches To Go

INGREDIENTS:

2 cans (8 oz each) Pillsbury refrigerated garlic butter crescent dinner rolls (8 rolls each)

1 package (8 oz) cream cheese, softened

3 eggs

1/4 cup onion, chopped

1 box (9 oz) frozen chopped spinach, thawed, squeezed to drain (or 2-5oz. pkg. fresh baby spinach-wilt and chop to measure about 1½ - 2 C. chopped - then squeeze to drain)

1/4 teaspoon salt

1/8 teaspoon pepper

1 cup shredded mozzarella cheese (4 oz)

DIRECTIONS:

Heat oven to 350 F. Spray 16 (2 3/4x1 1/4-inch) muffin cups with cooking spray.

Separate each can of crescent dough into 8 triangles. Separate the triangles and place widest part of each triangle into center of muffin cup and press into bottom and up sides of cup leaving some of the tails hanging out, but covering cup - doesn't have to be perfect, just so can hold filling.

In large bowl, cream cheese until smooth. Add eggs, one at a time, beating well after each addition. Stir in onion, spinach, salt and pepper until well mixed. Fold in cheese. Spoon filling into each cup to the top with egg mixture (do not overfill).

Bake 10 to 15 minutes or until edges of rolls are golden brown. Remove from pan. Serve warm.

Note: The recipe is to use in 16 cup regular size muffin tin; I bought 3 cans dough and trimmed triangles a bit to fit into 24 cup mini muffin tin. There is plenty filling to fill a 24 cup *mini* muffin tin.