

Preheat oven to 425 degrees. Pre-bake the prepared pie shell for 12 minutes, or until golden brown. Reduce oven temperature to 325 degrees. Remove the pie shell from the oven and allow to cool at room temperature. When cooled, fill the pie by layering first the artichokes, then tomatoes, spinach, olives, peppers, feta cheese and oregano. Meanwhile, beat together the eggs, half and half, and salt and pepper until frothy. Pour the mixture over the layered pie shell. Return to the oven and bake at 325 degrees for 30 to 40 minutes or until just set. Let cool at room temperature before slicing.



SEA BISCUIT'S GREEK-STYLE QUICHE

SERVES 6-8

- 1 9-inch deep-dish pie shell*
- ½ cup diced artichoke hearts*
- ½ cup diced fresh tomatoes*
- 1 cup chopped fresh spinach*
- ¼ cup chopped kalamata olives*
- ¼ cup chopped roasted red peppers*
- ½ to ¾ cup crumbled feta cheese*
- 2 tablespoons chopped fresh oregano*
- 4 eggs*
- 1½ cups half and half*
- ¼ teaspoon salt*
- ¼ teaspoon black pepper*

May/June 2007
www.lowcountrylivingmagazine.com

PROVIDED BY *Lowcountry*
Living

cut along dotted line & fold

