

Disney
ALEXANDER
and the Terrible, Horrible,
NO GOOD, VERY BAD DAY



BEN COOPER'S CRUSTLESS QUICHE RECIPE

Have a parent help you prepare this delicious dish from the film!

YIELDS

5 servings for the Coopers
(not recommended for the baby)

COOK TIME

60 minutes

INGREDIENTS

- 1 tablespoon unsalted butter
- 2 teaspoons olive oil
- ½ onion, diced
- 2 cups sliced mushrooms
- 1 (10-oz) package frozen chopped spinach, thawed and drained
- 4 eggs
- 1 cup whole milk
- ½ cup heavy cream
- Salt and ground pepper
- 1½ cup shredded Swiss cheese (or a cheese of your choosing)

PREPARATION

- Preheat oven to 350 degrees F.
- Grease an 8x8 glass baking dish OR 10-inch pie plate.
- Heat butter and olive oil in a skillet over medium-high heat.
- Stir in onion and sliced mushrooms and cook until soft, stirring occasionally.
- Add spinach and continue cooking until moisture evaporates. Set skillet aside.
- In a bowl, whisk eggs, cream, milk, salt, and ground pepper. Add cheese, spinach, onion, and mushroom.
- Pour mixture into the greased baking dish.
- Bake in preheated oven until lightly golden and center is solid. (~30-35 min; you should be able to insert a knife cleanly in the middle)
- Let cool before cutting into slices and serving!