

Wild Rice Quiche Florentine – Gibbs-California Wild Rice

Lyndsi Patterson

By Published: August 13, 2012

- **Yield:** 6-8 Servings

Ingredients

- 1.5 cups [cooked wild rice](#)
- 1/2 cups [finely chopped leek](#)
- 1/4 cups [parsley](#) *finely chopped*
- 1 cup [light cream](#) *or half and half*
- 1 cup [finely chopped fresh spinach](#) *or 5 oz. frozen chopped spinach, thawed and drained well*
- 3/4 tsp [salt](#)
- 1/4 tsp [pepper](#)
- 1/4 cup [walnuts](#) *finely chopped*
- 2 [eggs](#) *lightly beaten*
- [9-inch pie crust](#)
- [plain yogurt](#) *or dairy sour cream*
- 2 tbsp [butter](#)

Instructions

1. Sauté the leek in the butter about 2 minutes.
2. Combine this with the wild rice, parsley, spinach, salt, pepper and walnuts.
3. Add the eggs and light cream and mix well.
4. Pour the mixture into the pie crust. Bake at 425° for 10 minutes, then reduce heat to 325° and continue baking 30 minutes, or until a knife inserted near the center comes out clean.
5. Let set about 15 minutes before slicing.
6. Serve as a main dish with a dollop of yogurt or dairy sour cream.