

# SPINACH & FETA PASTA QUICHE

Serves 10

## INGREDIENTS

1 roll (400g) store-bought shortcrust pastry  
1 pack (500g) Fatti's & Moni's Bellissimo Bucatini  
4 tsp olive oil  
1 pack (250g) diced bacon (optional)  
1 onion, finely chopped  
3 cloves garlic, crushed  
12 cups baby spinach leaves  
4 tsp olive oil  
4 eggs  
1 cup cream  
1 cup feta, finely crumbled  
Salt and pepper, to season

## METHOD

1. Preheat the oven to 180°C and grease a quiche dish.
2. Place the pastry into the quiche dish and press it into the base and sides. Cut away any excess pastry. Pierce the pastry with a fork. *\*Chef's Tip: Place in the freezer for 20 minutes to ensure less shrinkage while baking.*
3. Lay a sheet of baking paper over the pastry and pour 1 cup baking beans or uncooked rice into the paper. Bake the pastry 'blind' for 15-20 minutes. Remove from the oven, lift out the baking paper and baking beans and allow to cool. Lower the oven temperature to 170°C.
4. Bring a large pot of salted water to the boil. Add the Fatti's & Moni's Bellissimo Bucatini pasta and cook according to packet instruction, until al dente (just tender with a bite). Drain and toss through 2 teaspoons olive oil. Set aside.
5. Heat remaining olive oil in a pot over medium heat and fry the diced bacon until crispy, about 5 minutes. Remove the bacon from pan and set aside.
6. Sauté the onion and garlic in the same pot until soft, 5-7 minutes. *\*Chef's Tip: Cook the onions in the bacon fat for extra flavour!*
7. Add the spinach to the softened onions, cover the pot with a lid and allow the spinach to steam for about 5 minutes, until wilted, giving it a stir now and again so it doesn't stick to the bottom. Stir the crispy bacon through the wilted spinach, season with salt and pepper to taste and set aside.
9. Prepare the sauce by whisking together the eggs, cream and feta cheese. Season to taste with salt and pepper.
10. When the pastry case has cooled, lay a third of the bucatini pasta over the pastry, neatly placing one strand next to the other starting from the outside in. Pour a spoonful of the creamy sauce over the pasta and cover with half the spinach mixture. Repeat the layers twice more, ending with a final layer of pasta and sauce.
11. Bake at 170°C for 45 minutes, or until golden and cooked. Allow to stand for 30 minutes before slicing and ENJOY!