

## Green Quiche with Walnuts

1 frozen pie crust  
1/2 bunch arugula, chopped  
1/2 bunch spinach, chopped  
1 1/4 cups chopped walnuts  
3 large eggs  
3/4 cup milk  
1/4 cup cream

Preheat oven to 375 degrees.

In a medium mixing bowl, combine the greens, eggs, milk, and cream. Stir vigorously to bruise the greens into a reduced volume. Fold in the walnuts. Season with salt and pepper. Pour into pie crust.

Place pie crust on a baking tray. Bake for 35 to 40 minutes, until the filling is set. Let rest for 10 minutes. Serve with a lightly dressed green salad.

*Adapted from [Chocolateandzucchini.com](http://Chocolateandzucchini.com)*