

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Spinach & Requesón Squares



Ingredients:

- 1 (10 oz.) package frozen spinach, thawed
- 2 tablespoons olive oil
- 1/2 medium onion, finely chopped
- 1 cup thinly sliced mushrooms
- 1 cup shredded manchego or mild cheddar cheese
- 5 eggs
- 1 cup requesón or ricotta cheese
- 1/2 cup milk
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper

Directions:

Preheat oven to 350°F. Lightly grease a 9-inch square baking pan.

Squeeze the thawed spinach to remove as much of the water as you can; set aside. Heat the olive oil in a medium skillet over medium-high heat. Sauté the chopped onion for 2 to 3 minutes. Stir in the mushrooms and continue to cook for 5 to 7 minutes; season with salt. Remove from heat and let cool slightly.

Toss the sautéed onion and mushrooms with the drained spinach and shredded cheese in the baking dish.

In a blender or food processor puree the eggs, requesón, milk, salt, and ground black pepper. Pour over the spinach mixture. Bake in oven at 350°F for 25 to 35 minutes or until center is set. Remove from oven and cut in squares. **Enjoy!**

<http://www.lacocinadeleslie.com/2014/11/spinach-requeson-squares.html>