



Florentine Eggs with Rustlin' Rob's Creamy Garlic Mustard

Adapted from Stonewall Kitchen

HEAT LEVEL: MILD

Ingredients

- 6 Tablespoons butter, divided
- 2 medium leeks (white part only), sliced lengthwise, then sliced crosswise
- 1 (3.5-ounce) package shiitake mushrooms, stems removed, sliced
- 1 medium red bell pepper, diced
- 1(10-ounce) package frozen chopped spinach, thawed, squeezed dry
- 3 Tablespoons [Rustlin' Rob's Creamy Garlic Mustard](#)
- 8 ounces White Cheddar cheese, grated
- 1 cup grated Parmesan cheese, divided
- 12 large eggs
- 2 cups heavy whipping cream or half and half
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 1 cup panko bread crumbs

Directions

1. Melt 2 Tablespoons butter in large skillet over medium-high heat. Add leeks, shiitake mushrooms, and red pepper, sauté for 3-4 minutes. Stir in spinach. Cook 2-3 minutes or until all liquid is evaporated, then cool to room temperature. Stir in Cheddar cheese and 1/2 cup of Parmesan cheese.
2. In large mixing bowl whisk eggs, Rustlin' Rob's Creamy Garlic Mustard, cream or half and half, salt and pepper.
3. Spread spinach mixture in bottom of greased 3-quart baking dish. Pour egg mixture over spinach. (Can be made a day ahead if refrigerated and covered.)
4. Before baking, melt remaining 3 Tablespoons of butter. Combine with panko, remaining 1/2 cup of Parmesan cheese and salt and pepper to taste. Sprinkle over egg mixture.
5. Bake uncovered in preheated 350° F oven for 35-40 minutes, or until knife inserted in center comes out clean.