1 (10 ounce) package frozen chopped spinach, thawed

6 large eggs

2 egg whites

2 tablespoons skim milk

¼ cup finely chopped red onion

1/4 cup shredded extra sharp cheddar

½ teaspoon salt

½ teaspoon pepper

Dash of hot sauce

Directions:

- 1. Preheat oven to 400F. Coat a 2-quart pie baking dish with non-stick cooking spray.
- 2. Squeeze thawed spinach between two layers of paper towels to dry thoroughly. Use your fingers or a fork to break up any clumps of spinach. Set aside.
- 3. Whisk eggs, egg whites, and milk together in a mixing bowl until combined. Add spinach, onion, cheese, salt, pepper, and hot sauce. Stir to combine. Pour into prepared baking dish.
- 4. Bake for 25 minutes or until puffed and golden.

Serves 6

Nutrient Analysis, per serving: 120 calories, 4g. carbohydrate, 11g. protein, 7g. fat, 360mg. sodium