Roasted Butternut Squash and Spinach Quiche

1 onion, thinly sliced

2 Tablespoons olive oil

1 Tablespoon balsamic vinegar

1 1/2 cups butternut squash, cut into very small cubes

1 cup whole milk

5 large eggs

1 teaspoon dried rosemary

1/2 teaspoon fresh thyme

1/2 teaspoon salt

1/2 teaspoon black pepper

1 cup cheddar cheese

3/4 cup fresh baby spinach, chopped

1 uncooked pie crust or 6 mini pie crusts

Heat 1 T. oil in skillet.

Add onion and saute until caramelized.  (20 minutes)

Stir in balsamic vinegar. Remove from heat.

Toss squash with 1 T. oil.

Spread on foil lined baking sheet and roast 20 minutes at 375.

Whisk together milk, eggs, rosemary, thyme, salt, and pepper.

Add onions, squash, cheese and spinach to egg mixture.

Pour mixture into pie crust.  Place on foil lined baking sheet.

Bake 25-30 minutes at 375.  Let cool.