Spinach and Ham Egg Bakes recipe!  
  
Ingredients  
1 (14.1 oz.) package refrigerated rolled piecrust  
4 large eggs  
3/4 c. half-and-half  
1 (10-oz.) package frozen chopped spinach, thawed and squeezed dry  
1/3 c. finely chopped smoked ham  
2 Scallions, Chopped  
1 tbsp. chopped fresh dill  
2 tsp. Dijon mustard  
Kosher salt and freshly ground black pepper  
  
Directions  
Preheat oven to 375°F with the rack in the lowest position. Unroll piecrust and cut into 12 (4-inch) rounds. Fit rounds into a lightly greased 12-cup muffin tin, pressing up and slightly over sides of each cup. Chill 10 minutes.  
Meanwhile, whisk together eggs, half-and-half, spinach, ham, scallions, dill, mustard, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Spoon into crusts, dividing evenly. Bake until puffed and set, 22 to 25 minutes.  
Serve warm.