

## Surimi Quiche



**Preparation Time:** 5 minutes  
**Makes:** 7 rolls

### INGREDIENTS:

1 pkg.	(8 oz.) Louis Kemp Crab Delights®, Flake Style*
2	9-inch, deep dish pie crusts
6	large eggs
1 1/2 cups	half & half
1/2 tsp.	black pepper
1/2 lb.	frozen spinach, defrosted and drained (4 oz. drained)
1/8 cup	fresh dill, chopped
2 cups	Monterey Jack cheese, grated

**Place the oven rack in the bottom third of the oven and preheat to 425°F.**

**Line the pie crust with aluminum foil or parchment paper and fill with pastry weights. Bake until the pastry is golden at the edges, about 15 minutes. Remove from the oven and remove the aluminum foil and pastry weights. Return the pastry to the oven to bake until the bottom is golden, an additional 5 minutes. Remove from the oven and reserve.**

**Move oven rack to the middle of the oven and turn oven temperature down to 350°F. Whisk together eggs, half & half and pepper. Sprinkle spinach, surimi, dill and cheese over the bottom of the prebaked pie shells and pour batter over the top. Bake until filling puffs and is no longer wobbly in center when quiche is gently shaken, 40 to 50 minutes. Cool in pie plate for at least 15 minutes. Divide each quiche in to 6 wedges and serve with a side green salad.**

*\*Louis Kemp Crab Delights Chunk Style may be substituted if Flake is not available in your area.*

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