



Crab Quiche

Savannah · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

I made this crab quiche for my husband who loves quiche and it was gone in one sitting You wont be disappointed Leaving the quiche in the oven with the door closed after cooking gives it a smoother texture

Ingredients

- - 1 (9 inch) deep-dish frozen pie crust - 4 large eggs - 1 cup heavy cream - ½ teaspoon salt - ½ teaspoon ground black pepper - 3 dashes hot pepper sauce (e.g. Tabasco)
- or to taste - 1 (8 ounce) package imitation crabmeat
- flaked - 1 cup shredded Monterey Jack cheese - ¼ cup grated Parmesan cheese - 1 stalk green onion
- chopped

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Bake pie crust in the preheated oven until just starting to brown
2. about 10 minutes. Set aside to cool. Meanwhile
3. whisk together eggs
4. cream
5. salt
6. pepper
7. and hot sauce in a large bowl until well combined. Stir in crabmeat
8. Monterey Jack
9. Parmesan
10. and green onion. Pour crab mixture into cooled pie crust. Bake in the preheated oven for 25 to 30 minutes. Turn the oven off
11. keep the door closed
12. and leave quiche in the oven until firm
13. 20 to 30 minutes. Remove from the oven and serve hot.