

Salmon Quiche

Savannah · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This salmon quiche recipe was one my father would always make on holidays for family members who didnt like turkey or ham Its become a staple at my holiday dinners as well Everyone whos eaten it has loved it and begged for the family recipe afterward We always make two and freeze one for later Its excellent paired with a side of grilled asparagus

Ingredients

- - 1 (12 fluid ounce) can evaporated milk - 8 ounces cubed Cheddar cheese - 4 large eggs - ¼ medium onion
- diced - 1 pinch salt - 1 pinch ground black pepper - 1 pinch garlic powder - 1 pinch dried parsley - 1 pinch dried sage - 1 (14.75 ounce) can salmon
- drained
- flaked and bones removed - 1 (9 inch) frozen pie crust - ½ cup shredded Cheddar cheese

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Combine evaporated milk
2. cubed Cheddar
3. eggs
4. onion
5. salt
6. pepper
7. garlic powder
8. parsley
9. and sage in a blender; blend until smooth. Spread salmon over the pie crust and sprinkle with 1/2 of the shredded Cheddar. Pour in egg mixture
10. then top with remaining shredded Cheddar. Bake in the preheated oven until a toothpick inserted into the center comes out clean
11. about 30 minutes.