

Shrimp Quiche

Savannah · 29/09/2024

**Prep Time**

50 mins

Difficult

Medium

Servings

6

Description

A simple and easy and ohsogood shrimp quiche

Ingredients

- - 1 (9 inch) baked pie shell - 4 ounces small
- cooked shrimp
- peeled and deveined - ? cup grated Gruyere cheese - 2 eggs
- beaten - 1 cup light sour cream - 1 tablespoon finely chopped green onion - salt and pepper to taste

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Spread shrimp evenly across the bottom of the pie crust. Sprinkle cheese over the shrimp. Stir sour cream
2. green onions
3. salt and pepper into the beaten eggs; then pour mixture evenly over the shrimp and cheese. Bake in a preheated oven for 25 to 30 minutes. Serve warm or cold.