

Shrimp Quiche

Ingredients

9-inch pastry shell, unbaked
1 ½ cups shrimp
4 oz. Swiss cheese, sliced
3 eggs
1 can cream of celery soup
¾ cup milk
1 tsp. flour
½ tsp. salt
Dash of cayenne pepper
Paprika

Directions

Fill crust with shrimp. Top with cheese.

Combine remaining ingredients. Beat well, pour over shrimp and cheese. Sprinkle with paprika.

Bake at 325° 40 or 50 minutes or until knife inserted in center comes out clean.

Get Fresh

Reading, PA

610-670-2500

adelphiaseafood.com

