

# Halibut and Dill Quiche

A light and delicious quiche featuring halibut and dill, enhanced with the delicate flavor of Green Rooibos Bonita tea.

**PREP TIME:** 25 minutes

**COOK TIME:** 40 minutes

## CRUST:

1 1/2 C all-purpose flour

1/2 C butter, chilled and cubed

1/4 C cold water

## FILLING:

1 C cooked halibut, flaked (or Cod)

1/2 C leeks, sliced

1/2 C fresh dill, chopped

1/2 C brewed Green Rooibos Bonita tea,  
cooled

3 lg eggs

1/2 C heavy cream

1/2 C milk

1/2 t salt

1/4 t black pepper

**PREHEAT THE OVEN** to 375°F.

**MIX THE CRUST INGREDIENTS** in a bowl until the dough forms. Press the dough into a 9-inch pie dish.

**BAKE THE CRUST** for 10 minutes, then let it cool.

**SAUTÉ THE LEEKS** until tender.

**WHISK THE EGGS**, Green Rooibos Bonita tea, cream, milk, salt, and pepper together.

**COMBINE THE HALIBUT (OR COD)**, leeks, and dill, then spread evenly in the crust.

**POUR THE EGG MIXTURE** over the fish and vegetables.

**BAKE THE QUICHE** for 30 minutes, or until set.

**COOL SLIGHTLY** before serving.