

Shrimp and Spinach Quiche

A delightful quiche featuring shrimp and spinach, enhanced with the subtle flavor of Green Rooibos Key West tea.

PREP TIME: 30 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 shrimp, chopped
1 C fresh spinach, chopped
1/2 C red bell pepper, diced
1/2 C brewed Green Rooibos Key West
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 SPINACH and red bell pepper until tender.

WHISK THE EGGS, Green Rooibos Key West tea, cream, milk, salt, and pepper together.

COMBINE THE SHRIMP, spinach, and bell pepper, then spread evenly in the crust.

POUR THE EGG MIXTURE over the shrimp and vegetables.

BAKE THE QUICHE for 30 minutes, or until set.

COOL SLIGHTLY before serving.