

Seafood Quiche with Hojicha Green Tea

TOTAL TIME: 1 hour 30 minutes

1 C strong Hojicha green tea (brewed and cooled)
1 pre-made pie crust (or homemade if you prefer)
6 large eggs
1 C heavy cream
1 C shredded Gruyère cheese (or your favorite cheese)
1/2 C cooked crab meat

1/2 C cooked lobster meat (chopped)
1/2 C cooked shrimp (peeled and chopped)
1/2 C scallions (sliced)
1 C baby spinach (chopped)
Salt and pepper to taste
1 † Old Bay seasoning
1 † Dijon mustard

PREHEAT YOUR OVEN to 375°F. Place the pie crust in a 9-inch pie dish and set aside.

SAUTÉ THE SCALLIONS and spinach in a skillet over medium heat until softened. Remove from heat.

IN A LARGE BOWL, whisk together the eggs, heavy cream, and strong Hojicha green tea. Add salt, pepper, Old Bay seasoning, and Dijon mustard.

LAYER THE CRAB, lobster, shrimp, sautéed scallions, and spinach in the pie crust. Sprinkle the shredded cheese evenly over the top.

POUR THE EGG MIXTURE over the fillings, ensuring everything is evenly distributed.

BAKE in the preheated oven for 35-40 minutes, or until the quiche is set and the top is golden brown.

LET IT COOL for a few minutes before slicing and serving.