

Yummy Salmon Quiche

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A hearty and delicious salmon quiche that is perfect for breakfast, brunch or dinner. The flavorful, eggy dish combines the comfort of a traditional quiche with the salty tangy flavors of salmon, green onions, and havarti cheese. Serve alongside a light salad for an unforgettable brunch.

Ingredients:

6 oz of freshly baked salmon
6 mushrooms, sliced
4 medium eggs
Nine-inch pie crust
¼ lb of grated dill havarti cheese
2 cups of whipping cream
2 tablespoons of butter and 1 tablespoon of butter
2 tablespoons of green onions, minced
1 tablespoon of dill, fresh
1 teaspoon of salt
Pinch of pepper
Juice of half a lemon
Worcestershire sauce

Directions:

1. Preheat your oven to 350 degrees F (175 degrees C).
2. Butter one 9" pie plate and carefully place pie crust into plate. Add 1 tbsp butter to bottom of pie crust, covering completely.
2. In a small bowl combine whipping cream, eggs, and salt. Stir until completely blended. Stir in the havarti cheese; then set aside.
3. Preheat oven to 350 degrees F (175 degrees C).
4. In small bowl combine melted butter, juice of half a lemon, 1 tsp Worcestershire sauce, and stir to combine.
5. Place salmon fillets on a baking sheet and top with melted butter mixture. Bake 20-25 minutes or until the salmon flakes easily. Remove and set aside. Increase oven temperature to 425 degrees F (215 degrees C).
6. In small saucepan melt two tbsp melted butter over low heat. Add green onions and sliced mushrooms and sautee for 5 to 6 minutes or until tender. Add cream mixture and stir to combine. Flake the salmon into the sauteed vegetables. Add the dill and a pinch of pepper; then pour into the pie crust.
7. Bake at 425°F (215°C) for about 15 minutes, then at 350°F (175°C) degrees for about 30-35 minutes.
8. Serve as desired.