**Seafood Quiche**

**Filling:**

8 oz. shrimp, peeled and roughly chopped

½ cup small diced onions

½ cup small diced red peppers

1 Tbsp. butter

¾ cup crab meat

4 eggs

2 cups heavy cream

4 oz. pepper jack cheese, shredded

1 tsp. fresh dill

1 tsp. fresh chives

Salt and pepper to taste

**Dough:**

9 oz. AP flour

6 oz. butter

3 oz. cold water

**INSTRUCTIONS**

**Day 1:**

**Pie Dough:**

1. Preheat your oven to 400º.
2. Prepare the dough per chef’s demo.
3. Bake for 10 minutes, or until just beginning to turn golden brown.
4. Mise en place all ingredients.

**Day 2:**

**Filling:**

1. Preheat oven to 375º.
2. Sautee onions and peppers in butter. Set aside and let cool
3. In a separate bowl, whisk eggs, cheese, and cream together with dill, chives, salt and pepper.
4. Put an equal amount of shrimp, crab, and cooked vegetables in both tart shells.
5. Pour an equal amount of the egg and cream mixture into both shells.
6. Bake at 15-25 minutes, or until the middle isn’t jiggly.