



California Crab Quiche

- 1 prepared 9" pie crust
- 8 oz. lump crabmeat
- 1/3 cup marinated sun-dried tomatoes, drained and chopped
- 2 Tbsp. prepared basil pesto
- 1 1/2 cups shredded Monterey Jack cheese
- 1/4 cup Almond Accents® Roasted Garlic Caesar sliced almonds
- 4 large eggs, slightly beaten
- 1 cup half and half



Preparation Time : 15 minutes

Preheat oven to 350 degrees. In prepared pie crust, layer crabmeat, sun-dried tomatoes, pesto, cheese and Almond Accents; set aside. Whisk half and half into beaten eggs; gently pour over filling. Bake, uncovered, 40 minutes or until center is firm. Let stand 5 minutes before serving.

Makes 6 servings

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