

Kani Quiche

Recipe By Rivky Kleiman



Cooking and Prep:  1 h

Serves:  12

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot, Nine Days

Diet: Gluten Free

Source: Family Table by Mishpacha Magazine

Love kani, no matter how it's prepared. Here's a unique and tasty dish that is sure to please your crowd.

Ingredients (12)

Main ingredients

- 1 frozen pie shell or 24 mini pie shells
- 1/2 cup (1 stick) butter
- 12 kani sticks, diced finely
- 1 medium onion, diced
- 6 garlic cloves, crushed or 6 cubes **Gefen Frozen Garlic**

- 1 tablespoon lemon juice
 - 1 tablespoon oregano
 - 1/2 teaspoon pepper
 - 4–6 shakes hot sauce *(optional)*
 - 1/2 cup **Gefen Seasoned Bread Crumbs**
 - 1/4 cup grated Parmesan cheese, plus more for sprinkling
 - 2 eggs
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Start Cooking

Prepare the Quiche

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius).
2. Melt butter in a medium saucepan. Add onion and sauté until clear, about seven minutes. Add the crushed garlic and sauté another two minutes.
3. Remove from heat and add all remaining ingredients. Mix well.
4. Pour into pie shell or divide equally between the mini shells. Sprinkle top with additional Parmesan cheese. Bake for 40 minutes.

Tip:

If desired, you can freeze the quiche raw and bake later.

Variation:

You may substitute the kani with two five-ounce cans of tuna, drained, for a delicious alternative.

Credits

Photographer: Hudi Greenberger

Food Style: Renee Muller