



Seafood Quiche Bites

Ingredients Needed for Seafood Quiche Bites

- 8 slices Aunt Millie's Honey Wheat Bread
- 4 ounces cooked lobster, finely chopped
- 4 ounces cooked shrimp, finely chopped
- 2 tablespoons butter
- 4 ounces fresh mushrooms, finely chopped
- 1 medium shallot, minced
- 4 large eggs
- 1 cup half-and-half
- 3 tablespoons Parmigiano-Reggiano cheese
- ¼ teaspoon salt
- ⅛ teaspoon pepper



Directions | Yield: 24 servings of Seafood Quiche Bites

1. Preheat the oven to 350°F.
2. Flatten each slice of bread using a rolling pin.
3. Using a small biscuit cutter, cut 3 circles from each slice of bread and place into a buttered mini muffin tin.
4. In a medium skillet, melt the butter and add the mushrooms. Cook until their liquid evaporates. Add the shallot and cook until translucent.
5. Add the lobster and shrimp to the pan to warm through, and remove from heat.
6. In another bowl, beat the eggs, and half-and-half together. Add the cheese, mushroom and seafood mixture, and salt and pepper. Stir gently.
7. Spoon the mixture into each bread cup in the muffin tin.
8. Bake for 25-30 minutes, until custard is set and bread is lightly browned.
9. Let stand 10 minutes, serve and enjoy your Seafood Quiche Bites!

