

## Crab Quiche

1 package imitation crab meat – chopped

2 tbsp finely chopped leek (as much or little as you like)

Large handful of fresh spinach chopped (as much or little as you like)

1 ½ cups shredded Mozzarella cheese or more if you have room in the pan

5 eggs

1 cup half and half

Salt and pepper to taste

Dash Cheyenne Pepper

1 Already pie crust

Bring the pie crust to room temperature and put in a 10 inch pie pan. You will probably have to stretch it a little bit. Add a layer at a time the crab meat, spinach, leek and cheese. Whisk eggs, half and half and spices and pour gently and evenly over the ingredients in the pie pan. Bake 40-45 minutes at 375 degrees or until tooth pick inserted in center comes out clean.