

## Shrimp and Cheese Tart

1/2 pound shrimp, cooked and coarsely chopped  
1 cup cheese, shredded (whatever flavor(s) you like)  
1/4 cup green onion, finely chopped  
2 eggs  
1 pie crust  
Salt, pepper to taste or any other spices



- ✦ Preheat oven to 375°F. Cover a baking sheet with foil and spray some Pam (to help you with the cleanup later)
- ✦ In a bowl, combine all ingredients (except for the pie crust ☺)
- ✦ Place crust flat on prepared baking sheet covered with foil. Spread the filling within 1 or so inch of edge (the best way to do this is to put all the filling in the center and then spread). Carefully fold the 1-inch edge of crust over the filling, overlapping each section if necessary
- ✦ Bake for 30-35 minutes or until crust is golden brown and center is set

NOTE: You can always substitute shredded cheese for plain or *flavored* cream cheese... this is what really takes this tart over the top! If you like “fishy” taste, salmon flavored cream cheese is really good in here too.



from the Springhower kitchen. Hope you will enjoy this recipe as much as we did ☺