

Salmon & Artichoke Quiche Squares

*Jeanne Holt - Mendota Heights, MN
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Servings: 15

1 tube (8 ounce) refrigerated crescent rolls
2/3 cup shredded Parmesan cheese, divided
1/2 cup crumbled goat cheese
1 cup smoked salmon fillets, thinly sliced
1 cup water-packed artichoke hearts, drained
1/4 cup chopped green onion (green portion only)
2 tablespoons fresh dill, finely chopped
1/4 teaspoon pepper
5 large eggs
1 cup heavy whipping cream

Preparation Time: 15 minutes

Bake Time: 40 minutes

Preheat the oven to 350 degrees.

Unroll the dough into one long rectangle. Place in an ungreased 11x17-inch baking dish. Press the dough over the bottom and up the sides of the dish, pressing the perforations to seal.

Sprinkle with one-third cup of the Parmesan cheese. Top with the goat cheese, salmon and artichoke hearts. Sprinkle with the onion, dill and pepper. In a bowl, whisk the eggs and cream. Pour over the salmon mixture. Sprinkle with the remaining Parmesan cheese.

Bake until a knife inserted in the center comes out clean, 40 to 45 minutes (loosely cover with foil if the edges are getting too dark). Cool for 20 minutes.

Cut into fifteen squares.

Per Serving (excluding unknown items): 111 Calories; 10g Fat (79.5% calories from fat); 5g Protein; 1g Carbohydrate; trace Dietary Fiber; 99mg Cholesterol; 102mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.